



MARKETING

Bonne Bouche cheese is made in Vermont. The rind is grey, fuzzy, and wrinkled, its surrounds a dense interior of goat cheese, varying in texture depending on its age. When young, it has a velvety chew, if aged, the center will become gooey and soft.

Nutrition Facts

4 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 70

% Daily Value*

Total Fat 6 g 0.08%

Saturated Fat 4 g 0.2%

Trans Fat 0 g

Cholesterol 25 mg 0.08%

Sodium 140 mg 0.06%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 1 g

Includes 0 g Added Sugars 0%

Protein 4 g

Vitamin D 0 mcg 0%

Calcium 28 mg 0.02%

Iron 0 mg 0%

Potassium 55 mg 0.02%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
10100-06		10011826101007		6/4 OZ		
Brand		Brand Owner		GPC Description		
Vermont Creamery		Land O Lakes Inc		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3 LBR	1.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.75 INH	8.3 INH	2 INH	0.11 FTQ	17x20	42 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

See label for suggestions---UNIT UPC: 011826101000---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pasteurized Cultured Goats' Milk (cultures contain milk), Salt, Enzymes, Ash. CONTAINS: Milk

11827 - Bonne Bouche

Bonne Bouche is French for "Good Mouthful." As it ages, Bonne Bouche becomes creamy and more robust in flavor.



PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

Serve on a cheeseboard alongside other fresh and aged cheeses. Spread it on crackers or rustic bread. Slice it and drizzle with honey.

MORE INFORMATION