

50075 - French Raclette Wheel



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MARKETING

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Nutrition Facts

224 Servings per container

Serving Size 1 oz

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 8 g 13%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 220 mg 10%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0.1 mcg 0%

Calcium 240 mg 20%

Iron 0.1 mg 4%

Potassium 20 mg 0%

* 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			
846		93324440418882		1/14 LB			
Brand		Brand Owner		GPC Description			
Livradois		Societe Fromagere Du Livr		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
15.27 LBR	14.33 LBR	Yes	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To	
14.37 INH	14.29 INH	3.26 INH	0.39 FTQ	06x12	39 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

Refrigerate -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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

Thermalized cow's milk, salt, lactic starters, microbial rennet, Preservatives on the rind: E235 (small amount)

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PREPARATION & COOKING SUGGESTIONS

Take it out of the refrigerator at least an hour in advance to bring it gently to room temperature and thus reveal all its flavor. To preserve its freshness and prevent it from drying out, the cheese must be wrapped in its original paper or in a stretch film if you drill small holes. When air does not circulate, bitterness may develop. Raclette de Savoie can keep for up to 2 to 3 weeks.

SERVING SUGGESTIONS

Perfect for your grilled recipes: hot (melted on top of a meat burger) or at room temperature. Raclette can also brighten your sandwiches, hot sandwiches or pizzas. This semi-soft cheese raw milk will offer very nice fruity notes to enjoy.

MORE INFORMATION