

# 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	143 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