

51206 - Petit Livarot

One of the oldest french cheeses, Livarot is sometimes called 'Colonel' as it's three stripes of bullrush that it is traditionally wrapped in resembles the stripes on a Colonel's uniform. A soft and pungent, washed rind cheese hailing from the Normandy region, this signature French cheese is a classic for a reason.



MARKETING

Livarot is one of the oldest French cheeses, made in the Normandy region. A soft and pungent washed rind cheese famous for it's three rings of dried bullrush it is traditionally wrapped in.

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

| | % Daily Value* |
|----------------------------|----------------|
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrates | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugars | % |

Protein

| | |
|-----------|---|
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* 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 | | | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|
| 51205 | 13252950000225 | 6/8.8 OZ | | | | |
| Brand | | Brand Owner | | GPC Description | | |
| E. Graindorge | | Dexpa | | Cheese (Perishable) | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 4.4 LBR | 3.3 LBR | No | France | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 8.3 INH | 12.5 INH | 1.2 INH | 0.07 FTQ | 20x10 | 65 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: 820581512064---

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 - UN
- Eggs - UN
- Soybean - UN
- Wheat - UN
- Sesame - UN
- Molluscs - UN
- Peanuts - UN
- Tree - UN
- Fish - UN
- Shellfish - UN
- Crustaceans - UN

INGREDIENTS

E. Graindorge

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION