

479201 - Comte Wedge Hand Wrapped



Charles Arnaud is a family owned dairy and French Comté cheese specialist since 1907. Comté is a well-known raw cow's milk hard cheese with a slight nutty taste. A local product from Franche Comté region, a preserved mountain region. Maturation made in the most prestigious cave in the world: "Le Fort des Rousses", a very old military fort built by Napoleon III and located 3700...



MARKETING

200 medals in total. Biggest Comté cellars in the world. Happy cow (minimum 2.5 acres of grassland for each). Exceptional mountain terroir (altitude up to 3,200 feet). Wide wheel of taste.

Nutrition Facts

7 Servings per container

Serving Size 1 oz

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 10 g	12%
Saturated Fat 6 g	32%
Trans Fat 0 g	
Cholesterol 30 mg	11%
Sodium 100 mg	4%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 7 g

Vitamin D 0 mcg	0%
Calcium 278 mg	20%
Iron 0 mg	0%
Potassium 34 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			
479201		93542864792016		6/7 OZ			
Brand		Brand Owner		GPC Description			
Charles Arnaud		Fromageries Arnaud		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3.01 LBR	2.88 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5.5 INH	5.5 INH	5.9 INH	0.1 FTQ	40x06	110 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 ---UNIT UPC: 857631001223---

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

INGREDIENTS

Milk, Cheese cultures, salt, enzymes

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PREPARATION & COOKING SUGGESTIONS

Put the cheese out of the fridge or its packaging at least one hour before the tasting session. Cut in dices, slices or stick, depending on the food you serve with it.

SERVING SUGGESTIONS

From breakfast to an aperitif or cheese platter, Comté brings a delicate savory note to all culinary moments of the day! Enjoy it on its own, or use it in recipes such as frittatas, quiches, macaroni and cheese, paninis, polenta, salads and much more. Comté also helps to bind sauces and give them body. Melted with other cheeses from savoy, the Comté can turned into a fondue.

MORE INFORMATION