

52540 - Le Petit Fromager

Local product from French Rhône Alpes region made from local cow's milk. Mild taste, smooth & extra-creamy texture thanks to the ultrafiltration process. Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process. Very thin and suitable for vegetarian (microbial enzymes). Accessible and popular cheese. The be...



MARKETING



Nutrition Facts

5 Servings per container

Serving Size 28 grams

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 9 g 11%

Saturated Fat 6 g 29%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 160 mg 7%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 4 g

Vitamin D 0 mcg 0%

Calcium 115 mg 8%

Iron 0 mg 0%

Potassium 45 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				
5254	10746395254082	8/5.29 OZ				
Brand		Brand Owner		GPC Description		
Fromager d' Affinois		Guilleteau Fromagerie		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.12 LBR	2.64 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.2 INH	6.65 INH	4.25 INH	0.17 FTQ	17x12	59 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



Keep refrigerated---UNIT UPC: 746395254085---

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 Cow's milk and Cream, Salt, Cheese cultures, Microbial enzymes.

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PREPARATION & COOKING SUGGESTIONS

Take out the fridge 20 minutes before eating it and enjoy your time!

SERVING SUGGESTIONS

Ideal for your lunch, dinner and aperitivo. On a french baguette, in a salad or some crackers, this delicate cheese will be every time a good pairing.

MORE INFORMATION