

# 90660 - Brie Wheel



Brie Couronne 60% is a traditional French Brie exported to the US since the last sixties. It is the only lactic Brie on the US market. Thanks to a special technology, the texture is heterogeneous texture, meaning that the Brie has a core. The cheese is ripening just as a raw milk brie would (from the outside to the center) Made from grade A, ultra filtrated milk, Brie Couronne ha...



### MARKETING

Couronne 60% is a traditional French Brie exported to the US and is the only lactic Brie on the US market. The texture is heterogeneous, meaning that the Brie has a core. The cheese is ripened. Made from grade A milk, Brie Couronne has the same consi

## Nutrition Facts

100 Servings per container

**Serving Size** 1 g

**Amount Per Serving**  
**Calories** 110

% Daily Value\*

**Total Fat** 10 g 13%

Saturated Fat 7 g 35%

Trans Fat 0 g

**Cholesterol** 30 mg 10%

**Sodium** 140 mg 6%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 5 g

Vitamin D 0 mcg 0%

Calcium 0 mg 10%

Iron 0 mg 2%

Potassium 0 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			
9414		90820581500804		1/6.6 LB			
Brand		Brand Owner		GPC Description			
Couronne		Fromagerie Henri Hutin		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6.08 LBR	5.08 LBR	Yes	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14 INH	13.9 INH	1.8 INH	0.2 FTQ	06x25	80 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

refridgrate---UNIT UPC: 820581500801---

### 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

PASTERURIZED COW MILK SALT CULTURES  
ANIMAL RENNET PENICILLIUM CANDIDUM

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### PREPARATION & COOKING SUGGESTIONS

Slice and enjoy

### SERVING SUGGESTIONS

Perfect on any cheese platter  
Natural companion to crusty baguette & crisp Champagne  
Pairs nicely with fresh fruits at room temperature  
Baked & served with mushrooms, nuts, cranberries and drizzled honey  
Brie COURONNE is certified VLOG non-GMO, sugar free and gluten free

### MORE INFORMATION