

135931 - Dulce De Leche



All Briette cheeses are carefully crafted by master cheesemakers using only fresh milk from local Bavarian farms. Infused with a hint of caramelized flavor, Briette Dulce de Leche is a double-cream, soft-ripened cheese with extraordinary creaminess and a mild, edible rind. This innovative new flavor is the perfect balance of sweet and savory. Each wheel is ripened to perfection...



MARKETING

A creamy soft-ripened cheese with notes of sweet, buttery caramel. White, edible exterior, and creamy yellow-white soft interior. Made in Bavaria, Germany

Nutrition Facts

4.5 Servings per container

Serving Size 28.0 GR

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 180 mg 8%

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 110 mg 8%

Iron 0 mg 0%

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			
15186		04000504151860		10/4.4 OZ			
Brand		Brand Owner		GPC Description			
Briette		Champignon North America		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3.3 LBR	2.75 LBR	No	Germany	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.9 INH	4.6 INH	6.9 INH	0.16 FTQ	26x06	78 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 at max 39° F---UNIT UPC: 061104151821---

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

pasteurized milk, cream, salt, natural flavor, microbial enzyme, bacterial cultures, ripening cultures

Briette

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PREPARATION & COOKING SUGGESTIONS

For the best flavor, leave at room temperature for at least 30 minutes before enjoying.

SERVING SUGGESTIONS

Consume within 3 days after opening.

MORE INFORMATION