

11826 - Bijou 2 Pack

Bijou is hand-shaped button of cheese with dense center and wrinkled Geotrichum rind. Bijou evolves with time, gaining a sharpness and complexity after thirty days.



MARKETING

Bijou, made in Vermont, this cheese is modeled after the classic French style of goat cheese called Crottin. Bijou's flavor is like yeasty bread and butter plus notes of lemon and cream. Try warm on a baguette, and pair with fruit.

Nutrition Facts

4 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 7 g	0.09%
Saturated Fat 4.5 g	0.23%
Trans Fat 0 g	
Cholesterol 30 mg	0.1%
Sodium 150 mg	0.07%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 27 mg	0.02%
Iron 0 mg	0%
Potassium 50 mg	0.02%

* 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			
12100-12		10011826121005		6/4 OZ			
Brand		Brand Owner		GPC Description			
Vermont Creamery		Land O Lakes Inc		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3 LBR	1.5 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
12 INH	9.5 INH	2 INH	0.13 FTQ	15x20	52 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: 011826121008---

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 Cultured Goats' Milk (cultures contain milk), Salt, Enzymes. CONTAINS: Milk

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

Serve on a cheeseboard alongside other fresh and aged cheeses. Cut into wedges and add to a salad with grapes, candied walnuts and duck confit. Wrap it in applewood smoked bacon, bake in the oven, and serve on frisée salad.

MORE INFORMATION