

4711 - Roquefort Wedge

Société Roquefort uses whole, raw, Lacaune ewe's milk and the milk must come from within the Roquefort region. After 3-10 months of ripening, the cheeses are placed into their final packaging and are ready to be sold. Roquefort is a well balanced cheese renowned for its aroma and flavor which has, through the course of history, captured the appreciation of kings, emperors and m...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
23851		10021438000018		10/3.5 OZ			
Brand		Brand Owner		GPC Description			
Societe		Lactalis Export Americas		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
2.35 LBR	2.18 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.2 INH	5.9 INH	5.5 INH	0.19 FTQ	24x08	166 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: 021438000011---

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

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

Protein

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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.

INGREDIENTS

Whole raw sheep's milk, salt, lactic starter, rennet, Penicillium Roqueforti

Societe

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION