Rouzaire

5333 - Brie de Meaux Wheel

Soft ripened cheese. Production is located in Seine & Marne in the heart of the Brie area.One of the oldest French cheeses : texts dating back to the reign of Charlemagne (in 774) have been discovered. At the Vienne congress, Brie de Meaux was declared the king of cheeses.One region, two cheeses, Fromage de Meaux and Fromage de Melun, inseparable brothers that are original in t...



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
53333	93423960002080	1/6.6 LB

Brand	Brand Owner	GPC Description
Rouzaire	Dexpa	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
7.22 LBR	6.22 LBR	Yes	France	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8.2 INH	9.4 INH	0.8 INH	0.04 FTQ	06x20	27 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

Nutrition Facts

100 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **70**

	% Daily Value*
Total Fat 6 g	**8%**
Saturated Fat 4 g	**20%**
Trans Fat 0 g	
Cholesterol 20 mg	**7%**
Sodium 190 mg	**8%**
Total Carbohydrates 0.25 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 6 g	
Vitamin D 0.07 mcg	0%
Calcium 114 mg	8%
Iron 0.05 mg	0%
Potassium 41 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.

HANDLING SUGGESTIONS

See label for suggestions------

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Milk, salt, starters, rennet

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION