

51106 - Aged 6 Months Mimolette Wedge



Aged in our maturation room, the Mimolette regularly move by hand to ensure the perfect development of its flavour. Its strong orange colour is completely natural and comes from the addition of achiote to milk during manufacture. Traditionally consumed in the north of France, now the Mimolette captivates the world with the complexity of its grainy texture and its post taste bala...



MARKETING

Mimolette is a hard cheese with a natural rind eaten by the cheese mites which gives it this beautiful orange look. Traditionally consumed in the north of France, now Mimolette captivates the world with the complexity of its grainy texture and its post taste balanced between salty and fruity notes.

Nutrition Facts

7 Servings per container

Serving Size 30.0 GR

Amount Per Serving

Calories **111.9**

% Daily Value*

Total Fat 8.1 g **11.57%**

Saturated Fat 5.16 g **25%**

Trans Fat 0.2 g

Cholesterol 0 mg **0%**

Sodium 0.3 mg **12.5%**

Total Carbohydrates 0.45 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0.45 g

Includes 0 g Added Sugars **0%**

Protein 9.3 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

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		
3346 00 12		23254550033464		12/7.4 OZ		
Brand		Brand Owner		GPC Description		
Isigny St. Mere		Isigny Sainte-Mere		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.84 LBR	5.55 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.7 INH	5.9 INH	4.2 INH	0.12 FTQ	24x06	142 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: 844218033463---

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

Pasteurised cow's milk (contains lactose and casein), salt, lactic and acid starters, rennet, annatto.

Isigny St. Mere

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

To taste in a French way: on a cheese plate with a good crusty baguette and chutney. Or, it is possible to taste the cheese melted by rapping it on baked dishes.

MORE INFORMATION