

9041 - Bleu d'Auvergne AOC Half Wheel

Bleu d'Auvergne is a PDO and a French Classic cheese: blue-veined, pasteurized cow's milk and GMO free. Or des Domes Bleu d'Auvergne is extremely creamy, and melts on the tongue with a hearty and spicy taste of blue. This unique cheese comes solely from France's Auvergne region, a volcanic and mountainous land with a harsh climate. The cheese is still produced by centuries-old tr...



MARKETING

PDO Blue cheese with loud flavor, character and rustic taste. Extremely creamy texture. Regional product from France Auvergne region. Aged over 60 days while PDO requires only 28 days.

Nutrition Facts

48 Servings per container

Serving Size 1 OZ

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 8 g 13%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 0 mg 30%

Sodium 240 mg 10%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 10 mg 20%

Iron 0 mg 4%

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 | | | | |
|-------------------------|---------------------------|---------------------------------|---|------------|-----------------|----------------------|
| 855 | 93376961554457 | 1/3 LB | | | | |
| Brand | Brand Owner | GPC Description | | | | |
| Livradois | Societe Fromagere Du Livr | Cheese (Perishable) | | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 3.12 LBR | 3 LBR | Yes | France | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 11.1 INH | 5.66 INH | 8.46 INH | 0.31 FTQ | 20x05 | 60 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 -----

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

Unpasteurized cow's milk, salt, animal rennet, lactic starters, Penicilium roqueforti.

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PREPARATION & COOKING SUGGESTIONS

Put the cheese out of the fridge at least one hour before tasting. Keep it chilled and wrapped inside its aluminium packaging.

SERVING SUGGESTIONS

Either served on a cheese platter (blue cheese are essentials), cut in dices or thin triangles or cooked into sauce to accompany nice pieces of beef, PDO Bleu d'Auvergne will surprise and satisfy cheese amators.

MORE INFORMATION