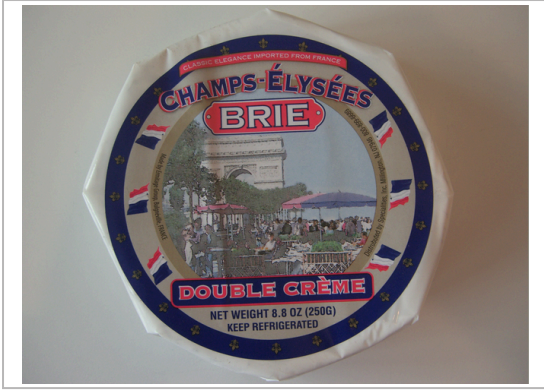


904926 - Champs Elysees Double Creme Brie Mini Wheel



Our Champs Elysees Double Cream French Brie is creamier and smoother than other bries. Ermitage— Cheesemaking Passion and Continual Commitment to Quality. Since 1931, Ermitage has been producing authentic French cheeses of uncompromising quality. With milk collected from cows grazing on the native grasses of the meadows of the Vosges Mountains of eastern France, the regions' c...



MARKETING

Our Champs Elysees Double Cream French Brie is creamier and smoother than other bries. Made by Ermitage since 1931— Cheesemaking Passion and Continual Commitment to Quality.

Nutrition Facts

8.8 Servings per container

Serving Size **1" Cube**

Amount Per Serving

Calories **100**

% Daily Value*

Total Fat 9 g	14%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 200 mg	8%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 5 g

Vitamin D 0 mcg	0%
Calcium 98 mg	10%
Iron 1 mg	1%
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			
1921		13250550019210		12/8.8 OZ			
Brand		Brand Owner		GPC Description			
Ermitage		Specialties Agro-Alimenta		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7 LBR	6.61 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9.02 INH	13.62 INH	3.8 INH	0.27 FTQ	09x13	29 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: 3250550019213---

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

Pasteurized Milk, Salt, Lactic Ferments, Ripening Cultures, Enzymes

Ermitage

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PREPARATION & COOKING SUGGESTIONS

Bring to room temperature for a smoother spread.

SERVING SUGGESTIONS

Use on French Baguette sandwiches, as a snack, on party trays when entertaining or along with many great recipes.

MORE INFORMATION