

# 7542 - Roquefort Half Wheel

On the wild and spectacular plateaus known as the Grands Causses in the Midi-Pyrénées region of France (South West), milk from the ewes of the Lacaunes breed and specific strains of Penicillium Roqueforti combine to produce Roquefort, a rich and savory cheese also known as “the King of Cheese”.



## MARKETING

On the wild and spectacular plateaus known as the Grands Causses in the Midi-Pyrénées region of France (South West), milk from the ewes of the Lacaunes breed and specific strains of Penicillium Roqueforti combine to produce Roquefort, a rich and

## Nutrition Facts

46 Servings per container

**Serving Size** 1.0 OZ

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**Amount Per Serving**

**Calories** 100

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% Daily Value\*

<b>Total Fat</b> 9 g	<b>14%</b>
Saturated Fat 6 g	<b>32%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>10%</b>
<b>Sodium</b> 410 mg	<b>17%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 5 g

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Vitamin D 0 mcg	0%
Calcium 150 mg	15%
Iron 0.36 mg	2%
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			
135390		93023265181321		2/2.9 LB			
Brand		Brand Owner		GPC Description			
Societe		Lactalis Export Americas		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6.17 LBR	5.73 LBR	Yes	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
7.83 INH	7.72 INH	4.88 INH	0.17 FTQ	24x08	194 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-----

## 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

Whole Sheep's milk, Salt, Lactic Starter, Calf Rennet, Penicillium Roqueforti. Aged over 90 days.

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### PREPARATION & COOKING SUGGESTIONS

Société Roquefort can be enjoyed on its own, with bread, or accompanied by apples, driedfruits and walnuts. Its creaminess can be enhanced by mixing it with butter.

### SERVING SUGGESTIONS

On a cheese plate and for cooking.

### MORE INFORMATION