

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

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Nutrition Facts

46 Servings per container

Serving Size

1.0 OZ

Amount Per Serving

Calories

100

% Daily Value*

Total Fat 9 g

14%

Saturated Fat 6 g

32%

Trans Fat 0 g

Cholesterol 30 mg

10%

Sodium 410 mg

17%

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