

# 30561 - Brie Wheel



Brie is the best known French cheese and even has the nickname "The Queen of Cheeses". Egalite Brie is a soft cheese named after the French region Brie, where it was originally created. This Brie is slightly pale in color with a white pillowy rind. Its flavor varies depending upon the ingredients added while producing the cheese. These flavors can vary from fruity, mild, nutty,...



## MARKETING

Brie is the best known French cheese and its flavor varies from fruity, mild and nutty, to rich and tangy. Brie is one of the great dessert cheeses and its creamy, buttery texture lends itself well to pairings of fresh baked breads and fruit jams.

## Nutrition Facts

106 Servings per container

**Serving Size** 1.0 OZ

**Amount Per Serving**  
**Calories** 105

% Daily Value\*

**Total Fat** 9 g 12%

Saturated Fat 6 g 30%

Trans Fat 0 g

**Cholesterol** 30 mg 30%

**Sodium** 143 mg 7%

**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%

Calcium 8%

Iron 0%

Potassium 1%

\* 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		
189		90820581305638		1/6.6 LB		
Brand		Brand Owner		GPC Description		
Egalite		Egalite		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.38 LBR	6.6 LBR	Yes	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.8 INH	14.4 INH	2.4 INH	0.3 FTQ	06x25	45 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

Keep refrigerated until ready to serve,-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; BO = '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 COW'S MILK, SALT, CULTURES, ENZYMES.

Egalite

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### PREPARATION & COOKING SUGGESTIONS

Remove from packaging and slice into desired size.  
Serve alongside fresh baked breads and fruit jams.

### SERVING SUGGESTIONS

Remove from packaging and cut into desired size.

### MORE INFORMATION