La Bonne Vie

29723 - Original Goat Cheese Pyramid

La Bonne Vie Goat Cheese Pyramid is crafted in France and packed in a re-closable hexagonal container that preserves and protects the fresh, delicate cheese within. When foodies talk about authentic, traditional "chevre," THIS is what they're describing. Unlike so many goat cheese logs that are crumbly and sour, with a sharp, acidic bite La Bonne Vie Goat Cheese Pyramid is a sm...



MARKETING

La Bonne Vie Goat Cheese Pyramid is crafted in France and is smooth and spreadable. Unlike so many goat cheese logs that are crumbly and sour, with a sharp, acidic bite. Goat Cheese Pyramid is a creamy fresh goat cheese with a light, lemony flavor.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
102514	10820581281288	10/5.29 OZ

Brand	Brand Owner	GPC Description
La Bonne Vie	La Bonne Vie	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
3.53 LBR	3.3 LBR	No	France	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.66 INH	9.21 INH	2.75 INH	0.2 FTQ	10x15	78 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

Nutrition Facts

5.3 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **50**

	% Daily Value*
Total Fat 4 g	**5%**
Saturated Fat 3 g	**15%**
Trans Fat 0 g	
Cholesterol 15 mg	**5%**
Sodium 110 mg	**5%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	2%
Iron 0 mg	0%
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.

HANDLING SUGGESTIONS

storage in fridge between 35.6 and 42.8 Fahrenheit degrees---UNIT UPC: 820581281151---

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

Pasteurized goat's milk, salt lactic starters, coagulant.

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PREPARATION & COOKING SUGGESTIONS

Ideal for bread, dipping into the appetizer, cooking (sauces, soups, pies…)

SERVING SUGGESTIONS

Ideal for bread, dipping into the appetizer, cooking (sauces, soups, pies…).This is a goat cheese that's good enough to serve on a cheese board, drizzled with honey or garnished with fresh berries and enjoyed with a glass of Sauvignon Blanc. It's also incredibly versatile in the kitchen and can be sliced into wedges to top salads, spooned into an omelets or used instead of Greek yogurt or sour cream in numerous dishes. La Bonne Vie Goat Cheese Pyramid is gluten-free. Pro tip - invert the package and dip in lukewarm water before opening to help cheese perfectly release from packaging.

MORE INFORMATION