

28114 - Rouge

Rouge is a washed-rind cheese that sports a warm orange rind with clouds of white, which comes about naturally during the "smearing" process. During the two-week aging process, each cheese is rubbed or smeared, by hand to encourage a glowing tint and to develop flavor within the cheese. Rouge is buttery and luscious but as it ages, it becomes quite spicy and complex. Because Ro...



MARKETING

Rouge is a washed-rind Brie cheese that sports a warm orange rind with clouds of white. This culture both develops the glowing orange rind as well as gives it its unique flavor and aroma characteristics.

Nutrition Facts

4.4 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 90

% Daily Value*

Total Fat 8 g 12%

Saturated Fat 3 g 15%

Trans Fat 0 g

Cholesterol 15 mg 5%

Sodium 170 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 3.4 mcg 1%

Calcium 109 mg 4%

Iron 0 mg 2%

Potassium 52 mg 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		
LBV ROUGE		10820581281141		10/5 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	
4.25 LBR	3.125 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
6.75 INH	6.75 INH	3.75 INH	0.1 FTQ	20x10	60 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.---UNIT UPC: 820581281144---

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

Cultured pasteurized whole cow's milk, Salt, Enzymes, Mold Cultures, Annatto Extract(Coloring), Calcium Chloride (to enrich the milk)

La Bonne Vie

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PREPARATION & COOKING SUGGESTIONS

Remove from container and serve

SERVING SUGGESTIONS

At room temperature, with warm French bread and a dollop of apricot preserves.

MORE INFORMATION