Gabriel Coulet

1400 - Roquefort Half Wheel

Roquefort needs little indtroduction, however did you know it was the first French cheese protected by the PDO label in 1925? Roquefort is a bastion of France's gastronomic heritage. Gabriel Coulet is a family dairy since 1872: 5 generations of ancestral know-how. 1st independent Roquefort producer (1 850 tons per year). Visual checks are performed at each production stage to c...



MARKETING

Veined blue cheese. Since 1872. Longer ripening period for more flavor (4 months min instead of the 3 months required by the PDO chart). 5 gold medals & 2 silver medals.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
118X2	13151380001188	2/3 LB

Brand	Brand Owner	GPC Description
Gabriel Coulet	Gabriel Coulet	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
6 LBR	6 LBR	Yes	France	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8.6 INH	15.74 INH	5.1 INH	0.4 FTQ	10x09	117 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

48 Servings per container

Serving Size **28 grams**

Amount Per Serving

Calories **100**

	% Daily Value*
Total Fat 9 g	**11%**
Saturated Fat 6 g	**30%**
Trans Fat 0 g	
Cholesterol 27 mg	**9%**
Sodium 380 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 600 mg	13%
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

Refrigerate ---UNIT UPC: 820581014001---

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

Sheep's milk, salt, rennet, lactic starters, Penicillium roqueforti

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PREPARATION & COOKING SUGGESTIONS

Best served at room temperature. Leave it out one hour before serving. Storage: at 43°F at the bottom of your fridge. Wrap it in a plastic film and protect it in an airtight box plastic.Cutting: laid flat, in triangular shape, from the edge towards the center. Use a thin bladed knife or a cheese lyre. A few drops of serum may appear when the temperature rises, proof of a good cheese quality.

SERVING SUGGESTIONS

So called "the King of all cheeses", a cheese platter without a Roquefort is therefore not entirely right.The cheese perfectly melts when coocked and pourred into a warm cream to exalt a piece of meat of pasta/gnocchis.Ideal for lunch, dinner and aperitivo on a toast.Perfect in sauce with grilled meat.Pairing with : Muscatwine, Cocoa Stout beer Pear, cherry, pomelo

MORE INFORMATION