

64131 - Ossau-Iraty Wheel

Agour's Ossau-Iraty is a pasteurized uncooked pressed AOP cheese with a natural & edible rind. It is the most renowned sheep milk AOP label. Agour opts for the milk of 2 local sheep breeds out of the 3 allowed for the OI production, which graze in Ossau & Iraty, two Basque valleys where the cheese is produced. Agour is the last independant family dairy in the Basque country as...



MARKETING



PRODUCT SPECIFICATIONS



Code		GTIN		Pack Description		
BR6MEXP		93575883005416		1/10 LB		
Brand		Brand Owner		GPC Description		
Agour		Agour Fromages		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.31 LBR	9.83 LBR	Yes	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.9 INH	9.8 INH	4 INH	0.22 FTQ	12x08	93 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

160 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 10 g **13%**

Saturated Fat 7 g **35%**

Trans Fat 0 g

Cholesterol 30 mg **10%**

Sodium 180 mg **8%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 220 mg 17%

Iron 0 mg 0%

Potassium 15 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



KEEP REFRIGERATED-----

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



PDO pasteurized sheep's milk, salt, animal rennet, lactic starters

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PREPARATION & COOKING SUGGESTIONS

Put the cheese out of the fridge at least one hour before tasting. Keep it chilled and wrapped inside its packaging.

SERVING SUGGESTIONS

Either served on a cheese platter (sheep milk cheeses are essentials), cut in dices or into thin triangles, cooked lukewarm into a sandwich or a pie, this World Champion cheese will astonish any cheese connoisseur.

MORE INFORMATION