

66560 - Belletoile Brie Wedge Hand Wrapped

BELLETOILE® was the very first triple crème ever to be exported to the U.S. It was eagerly sought after for its richness and buttery texture, and especially for its fresh and delightful flavor.



MARKETING

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Nutrition Facts

Servings per container		
Serving Size		30 g
Amount Per Serving		
Calories		127.5
		% Daily Value*
Total Fat 12 g		16%
Saturated Fat 8 g		40%
Trans Fat 0 g		
Cholesterol 41 mg		14%
Sodium 148 mg		6.5%
Total Carbohydrates 0.4 g		0.2%
Dietary Fiber 0 g		0%
Total Sugars 0 g		
Includes 0 g Added Sugars		0%
Protein 4.3 g		
Vitamin D 0 mcg		0%
Calcium 85 mg		8.5%
Iron 0 mg		0%
Potassium 0 mg		0.5%

* 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				
9160	90820581665602	1/6.5 LB				
Brand	Brand Owner	GPC Description				
Henri Hutin	GOURMET FOODS INT CHEESE 1074	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.871 LBR	6.5 LBR	Yes	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	20x08	40 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

Refrigerate -----

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

Pasteurized cow milk and cream, salt, cultures, animal rennet, penicilium candidum

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PREPARATION & COOKING SUGGESTIONS

bring to room temperature to enjoy its creaminess

SERVING SUGGESTIONS

Perfect on any cheese platter
Accompanied by nuts & fruit, such as grapes
Spread on plain crackers or yeasty, crusty bread
As a sophisticated dessert cheese
To pair with a red wine such as Cabernet Sauvignon or Pinot Noir, or with Champagne for a decadent combo

MORE INFORMATION