Henri Hutin

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

Belletoile was the first triple crème brie exported to the USA. Its recipe adds cream to the traditional Brie recipe which develops its richness & buttery texture. Made by the Fromagerie Henri Hutin. East of France where Brie originated, Belletoile is certified VLOG-NON GMO.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
9160	90820581665602	1/6.5 LB

Brand	Brand Owner	GPC Description
Henri Hutin	Fromagerie Henri Hutin	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	TIxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	20x08	26 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

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.

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - 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 platterAccompanied by nuts & fruit, such as grapesSpread on plain crackers or yeasty, crusty breadAs a sophisticated dessert cheeseTo pair with a red wine such as Cabernet Sauvignon or Pinot Noir, or with Champagne for a decadent combo

MORE INFORMATION