Egalite

30564 - Camembert Wheel

Camembert is a cousin to Brie. Made in smaller rounds and hailing from Normandy, Camembert is traditionally stronger and has more "mushroomy" and earthy flavors than its buttery brie cousin. Depending on ripeness, a Camembert will smell like mushrooms and earth, and taste like cream, garlic and cruciferous vegetables. After a short time aging, this cheese is ever-evolving. A si...



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
54926	10820581305649	8/8.8 OZ

Brand	Brand Owner	GPC Description
Egalite	Egalite	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
6.6 LBR	4.4 LBR	No	France	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5 INH	5 INH	5 INH	0.07 FTQ	20x10	20 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

About 9 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **90**

	% Daily Value*
Total Fat 8 g	**12%**
Saturated Fat 5 g	**27%**
Trans Fat 0 g	
Cholesterol 25 mg	**9%**
Sodium 100 mg	**4%**
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%
Calcium	15%
Iron	0%
Potassium	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

See label for suggestions---UNIT UPC: 820581305642---

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's Milk, Salt, Animal Rennet, Starter Cultures

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PREPARATION & COOKING SUGGESTIONS

Ready to go

SERVING SUGGESTIONS

Camembert can be eaten at room temperature or warmed up. It is great with breads, fruit, pears and preserves. If eaten warm, it is great to use with potatoes, pastas, and panini dishes. Perfect for serving on cheeseboards as well.

MORE INFORMATION