

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

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 mushroom

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.

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	TlxHI	Shelf Life	Storage Temp From/To
5 INH	5 INH	5 INH	0.07 FTQ	20x10	56 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

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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pasteurized Cow's Milk, Salt, Animal Rennet, Starter Cultures

Egalite

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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