

46 - Brebiset

Local product made in the French Rhône Alpes region from local sheep's milk. A double cream soft-ripened cheese specialty, distinguished by its delicate taste of sheep's milk, cream, and incomparable melt-in-mouth texture !Its bloomy, velvety, white thin rind surrounds a seductively soft interior and its mild & buttery flavor features a hint of sweetness. Specific nutritional qu...



MARKETING

Delicate sheep's milk flavor combined with the smoothness of a double cream cheese. Ultrafiltration: one-of-a-kind cheese making process. Unique cheese made by Guilloteau dairy. French cheese.

Nutrition Facts

35 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 90

% Daily Value*

Total Fat 8 g 10%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 25 mg 10%

Sodium 180 mg 9%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 153 mg 15%

Iron 0 mg 0%

Potassium 35 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
633		20746395004615		1/2.2 LB			
Brand		Brand Owner		GPC Description			
Fromager d' Affinois		Guilloteau Fromagerie		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
2.56 LBR	2.3 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.08 INH	7.32 INH	3.1 INH	0.13 FTQ	18x15	70 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'; INI = 'Intentionally nor Inherently Included'; SO = '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

Sheep's milk, Salt, Cheese cultures, Microbial enzymes

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PREPARATION & COOKING SUGGESTIONS

Take out the fridge 30 mn before eating it.

SERVING SUGGESTIONS

It is the perfect addition to any cheese plate or picnic basket, and can be paired with all manner of crackers, baguette, fruits, and sparkling wine.

MORE INFORMATION