

9042 - Fourme d'Ambert Wheel



Fourme d'Ambert is a PDO and a French cheese: blue-veined, unpasteurized cow's milk and GMO free. Or des Domes Fourme d'Ambert is one of the mildest blue cheese, creamy, with a delicate fruity flavor, mushroom overtones and a slightly nutty finish. This unique cheese comes solely from France's Auvergne region, a volcanic and mountainous land with a harsh climate. The cheese is ...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
467		93376963684671		2/5.5 LB			
Brand		Brand Owner		GPC Description			
Livradois		Societe Fromagere Du Livr		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
9.52 LBR	8.56 LBR	Yes	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
4.8 INH	5 INH	6 INH	0.08 FTQ	20x05	84 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-----

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

Nutrition Facts

88 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 8 g 13%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 30 mg 8%

Sodium 240 mg 10%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 175 mg 15%

Iron 0 mg 0%

Potassium 0 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.

INGREDIENTS

Unpasteurized cow's milk, salt, animal rennet, lactic starters, Penicilium roqueforti.

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PREPARATION & COOKING SUGGESTIONS

Put the cheese out of the fridge at least one hour before tasting. Keep it chilled and wrapped inside its aluminium packaging. Cut both edges and grab a spoon to dig in or simply cut thin triangle pieces of cheese out of a Fourme d'Ambert cylinder slice.

SERVING SUGGESTIONS

Either served on a cheese platter (blue cheese are essentials), crumbled or cooked into a sauce to accompany red meat or melted on a steak or a burger: PDO Fourme d'Ambert will surprise and satisfy cheese amateurs.

MORE INFORMATION