

# 6656 - Belletoile Triple Crème Brie Wheel



Belletoile was first produced in 1960 and became the first triple crème brie exported to the USA. Better than Brie! Belletoile's triple cream recipe adds cream to the traditional Brie recipe which develops its richness and buttery texture. Made by the Fromagerie Henri Hutin. East of France where Brie originated, Belletoile is the first and only imported Brie-certified VLOG non-...



## MARKETING

Belletoile was first produced in 1960 and became the first triple crème brie exported to the USA. Belletoile's triple cream recipe adds cream to the traditional Brie recipe which develops its richness and buttery texture. Belletoile is the first and

## Nutrition Facts

100 Servings per container

**Serving Size** **30.0 GR**

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**Amount Per Serving** **127.5**

**Calories** **% Daily Value\***

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**Total Fat** 12 g **16%**

Saturated Fat 8 g **40%**

Trans Fat 0 g

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**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

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Vitamin D 0 mcg 0%

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Calcium 0 mg 8.5%

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Iron 0 mg 0%

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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.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
9160		90820581066560		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		
7.6 LBR	6.6 LBR	Yes	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13.6 INH	14 INH	1.3 INH	0.14 FTQ	06x25	80 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

Keep refrigerated-----

## 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 milk and cream, salt, cultures, animal rennet, penicilium candidum

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### PREPARATION & COOKING SUGGESTIONS

Bring to room temperature to fully enjoy its creaminess.

### SERVING SUGGESTIONS

Perfect on any cheese platter  
Accompanied by nuts & fruit, such as grapes  
Spread on plain crackers or yeasty, crusty bread  
As a sophisticated dessert cheese  
To pair with a red wine such as Cabernet Sauvignon or Pinot Noir, or with Champagne for a decadent combo

### MORE INFORMATION