

Tulip Tree
1061 - Trillium



Trillium: a triple cream, bloomy-rind cheese inspired by the French classics, Camembert & Brie. It has a soft buttery texture with rich smooth flavors & gentle lactic tones. 2017 & 2018 American Cheese Society Winner. 2017 Good Food Award Winner.



MARKETING

Trillium is a triple cream, bloomy-rind cheese inspired by the French classics, Camembert and Brie. This square Indiana cheese has a soft buttery texture and when at room temperature, it is spreadable. Pair it with Chardonnay or Pinot Noir.

Nutrition Facts

8 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 11 g	17%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 170 mg	7%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
none	10856866005614	6/8 OZ				
Brand	Brand Owner	GPC Description				
Tulip Tree	Tulip Tree Creamery	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.25 LBR	3 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12 INH	7 INH	3 INH	0.15 FTQ	18x06	42 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 and allow to come to room temperature before serving.---UNIT UPC: 856866005617---

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 milk, pasteurized cream, salt, rennet (vegetarian-friendly), calcium chloride, cultures.

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PREPARATION & COOKING SUGGESTIONS

Unwrap, allow to come to room temperature and serve.

SERVING SUGGESTIONS

Service with bread, crackers, jams, nuts, charcuterie.

MORE INFORMATION