

# 67888 - Sour Cherry and Almonds Baking Brie



Baking Brie is a soft ripened, un-pressed, naturally drained cows' milk cheese molded into flat round disks. Brie has a snowy white rind flora and ideally, the paste is rich, glossy and straw colored. The cheese is then ripened for at least two weeks before shipment. The flavor is buttery and creamy with a full flavor, fruity and mildly tangy with an earthen mushroom note. Topp...



## MARKETING

Baking Brie is a soft-ripened cow's milk cheese. When topped with sour cherry preserves and almonds, the buttery brie transforms into warm, gooey, decadent Brie once baked. Pair with white wines like Pinot Noir or Chardonnay, or enjoy with your favorite lager.

## Nutrition Facts

8 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>130</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 10 g	<b>13%</b>
Saturated Fat 4 g	<b>19%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 150 mg	<b>7%</b>
<b>Total Carbohydrates</b> 2 g	<b>1%</b>
Dietary Fiber 1 g	<b>2%</b>
Total Sugars 1 g	
Includes Added Sugars	<b>1%</b>

<b>Protein</b> 8 g	
Vitamin D 0 mcg	0%
Calcium 60 mg	4%
Iron 0.3 mg	2%
Potassium 70 mg	2%

\* 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			
L67888		10820581678880		6/8 OZ			
Brand		Brand Owner		GPC Description			
La Bonne Vie		La Bonne Vie		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
5.1 LBR	3.71 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
19 INH	12.38 INH	2.75 INH	0.37 FTQ	07x20	49 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 until ready to eat---UNIT UPC: 820581678883---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- (Milk) Milk - C
- (Peanut) Peanuts - N
- (Egg) Eggs - N
- (Tree Nut) Tree - C
- (Soybean) Soybean - N
- (Fish) Fish - N
- (Wheat) Wheat - N
- (Shellfish) Shellfish - N
- (Sesame) Sesame - N
- (Crustacean) Crustaceans - N
- (Mollusc) Molluscs - N

## INGREDIENTS

BRIE CHEESE (Pasteurized Milk, Pasteurized Cream, Cultures, Salt, Enzymes), SOUR CHERRY SPREAD (sour cherries, Sugar, Fruit Pectin, Citric Acid (acidity regulator), Lactic Acid (acidity regulator), Ascorbic Acid (antioxidant)) - MAY CONTAIN STEMS/OR STEM FRAGMENTS, ALMONDS

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### PREPARATION & COOKING SUGGESTIONS

Pre-heat oven to 325 degrees F. Remove baking brie from wrapper and place in provided baking dish on oven safe cooking sheet. Spread fruit topping evenly on top of brie, bake for 10 min. Remove from oven, top with nuts and bake in oven for additional 2-3 minutes (time may vary by oven) to ensure center is hot and creamy throughout. Remove from oven and let stand 2 to 3 minutes before serving.

### SERVING SUGGESTIONS

Baking Brie makes entertaining easy. This warm, gooey, decadent Brie is made using our buttery Brie with added sour cherry topping and almonds. Let guests dig in to hot, melted Brie with toppings alongside fresh or toasted baguette or crackers. Pair with sparkling white wines, Riesling, Pinot Noir, Chardonnay, or your favorite lager beer.

### MORE INFORMATION