

17044 - Bleu Fromager D'Affinois

Local product made in the French Rhône Alpes region from local cow's milk. A double cream soft-ripened cheese specialty, distinguished by its delicate taste of cream, and incomparable melt-in-mouth texture ! Fromager d'Affinois Blue is an accessible blue cheese that, unlike some other blue cheeses, never becomes bitter with maturation. A melting and ultra creamy paste with the sub...



MARKETING

Accessible blue cheese that never turns bitter with maturation. Creamy paste and thin rind.

Nutrition Facts

71 Servings per container

Serving Size 1 OZ

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 12 g 15%

Saturated Fat 8 g 40%

Trans Fat 0 g

Cholesterol 40 mg 15%

Sodium 150 mg 8%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 4 g

Vitamin D 0 mcg 0%

Calcium 88 mg 9%

Iron 0 mg 0%

Potassium 40 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				
170	10746395001709	1/4.4 LB				
Brand		Brand Owner		GPC Description		
Fromager d' Affinois		Guilleteau Fromagerie		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.5 LBR	4.4 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.19 INH	9.8 INH	3.31 INH	0.25 FTQ	10x15	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

Refrigerate-----

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

Cow's milk, Cream, Salt, Cheese cultures, Penicilium roqueforti, Microbial enzymes

17044 - Bleu Fromager D'Affinois

Local product made in the French Rhône Alpes region from local cow's milk. A double cream soft-ripened cheese specialty, distinguished by its delicate taste of cream, and incomparable melt-in-mouth texture ! Fromager d'Affinois Blue is an accessible blue cheese that, unlike some other blue cheeses, never becomes bitter with maturation. A melting and ultra creamy paste with the sub...



PREPARATION & COOKING SUGGESTIONS

Take out the fridge 15 mn before eating it and enjoy your time.

SERVING SUGGESTIONS

Perfect for your lunch, dinner and aperitivo. On a french baguette or some crackers. You can also use it in your salad for less stronger blue flavors compared to other blue cheeses. For more originality, you can cut the upper rind off and dip a craker or a piece of bread inside the paste.

MORE INFORMATION