La Bonne Vie

54294 - Plain Goat Cheese Tub

La Bonne Vie fresh goat's milk cheese is known for its dense, creamy paste and rich citrusy bite. A touch of milky sweetness gives our goat cheese a rounded flavor and brings a truly one-of-a-kind eating experience to the table. Made from fresh goat's milk sourced from farms across Wisconsin, we utilize the small farm quality of milk produced from very happy goats. We are happy...



MARKETING

La Bonne Vie fresh goat's milk cheese has a dense, creamy paste and rich citrusy bite. Made from fresh goat's milk, we are happy to offer our favorite goat cheese in this bulk/foodservice size tub that is recipe ready and easy to use. The possibilities are literally endless.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
1939	10820581854291	2/4 LB

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
8.8 LBR	8 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5.75 INH	7 INH	14 INH	0.33 FTQ	15x07	98 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

Nutrition Facts

64 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **70**

	% Daily Value*
Total Fat 5 g	**6%**
Saturated Fat 3.5 g	**18%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 75 mg	**3%**
Total Carbohydrates 1 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 30 mg	2%
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.

HANDLING SUGGESTIONS

store at 35-40 degrees---UNIT UPC: 820581854294---

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

PASTEURIZED GOAT'S MILK, SALT, CHEESE CULTURES, VEGETABLE RENNET.

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PREPARATION & COOKING SUGGESTIONS

Open and Serve

SERVING SUGGESTIONS

Use in sauces or soups to add a touch of citrusy bite. Whip into a spreadable mousse and use in place of cream cheese.

MORE INFORMATION