

229411 - Saint Angel Triple Crème Wedge Hand Wrapped



This triple cheese is made utilising Guilloteau Fromagerie's pioneered ultrafiltration method. The addition of extra cream gives the cheese a higher fat content and in turn changes its overall character. Saint Angel has a velvety covering of fine white mould over its rind, and a soft luscious texture. Very clean finish on the palate; it is rich, sweet and delectable, finishing with...



MARKETING

Triple cream cheese with a square shape. White thin rind. Red round tag. Fine butter aromas.

Nutrition Facts

7 Servings per container	
Serving Size	28.0 GR
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 11 g	16%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 150 mg	6%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 3 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				
229	90820581229415	2/1.7 LB				
Brand	Brand Owner		GPC Description			
Guilloteau	GOURMET FOODS INT CHEESE 1074		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.667 LBR	3.4 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	35 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, Microbial enzymes

Guilloteau

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PREPARATION & COOKING SUGGESTIONS

Put the cheese out of the fridge minimum 1 hour before serving. The paste is so creamy that you can dip small pieces of bread or crackers into the wheel if you cut out the above rind. If you just wish to cut some portions, beware the paste melting.

SERVING SUGGESTIONS

Saint Angel triple cream cheese is usually eaten on top of crackers or natural on a cheese platter.

MORE INFORMATION