Guilloteau

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 characterSaint 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 decedent, finishing wit...



MARKETING

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

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
229	90820581229415	2/1.7 LB

Brand	Brand Owner	GPC Description
Guilloteau	Guilloteau Fromagerie	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	TIxHI	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	237 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

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.

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

INGREDIENTS

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

Guilloteau

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 characterSaint 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 decedent, finishing wit...

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