

53335 - Brie Nangis

Pasteurised cow MILK cheese. Origin : Seine et Marne; Type : soft ripened cheese. The rind is covered with white down. The dough is yellow under the rind and chalky inside but is not runny.



MARKETING

Pasteurised cow MILK cheese. Origin : Seine et Marne. Type : soft ripened cheese. The rind is covered with white down. The dough is yellow under the rind and chalky inside but is not runny.

Nutrition Facts

35 Servings per container

Serving Size **28.0 GR**

Amount Per Serving
Calories **70**

% Daily Value*

Total Fat 6 g **8%**

Saturated Fat 4 g **20%**

Trans Fat 0 g

Cholesterol 20 mg **7%**

Sodium 180 mg **8%**

Total Carbohydrates 0.25 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **%**

Protein 6 g

Vitamin D 0.07 mcg 0%

Calcium 114 mg 8%

Iron 0.06 mg 0%

Potassium 41 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 | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|
| 53335 | | 23423960002005 | | 2/2.2 LB | | |
| Brand | | Brand Owner | | GPC Description | | |
| Rouzaire | | Dexpa | | Cheese (Perishable) | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 5.4 LBR | 4.4 LBR | No | France | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 18.5 INH | 10.5 INH | 2 INH | 0.22 FTQ | 20x10 | 53 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

+4 / +8°C-----

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

Pasteurised MILK, salt, culture, animal rennet

Rouzaire

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Ready to eat

MORE INFORMATION