

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

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