

55786 - Valençay Traditional

A specialty of the Jacquín cheese dairy, this truncated pyramid with an ashy rind, it's a must-have on any cheeseboard. Its texture is surprisingly firm and supple. This goat's cheese can be enjoyed young; creamy paste and melting texture or matured; aromas ranging from fresh walnut to dried fruit. It is made using unique artisanal processes such as ladle molding and handsaltin...



MARKETING

Inspired by its raw milk cousin, the PDO Valençay, and produced using the exact same technics and know-how in the South of the Loire Valley of France by 4th generation family producer Fromagerie JACQUIN.

Nutrition Facts

8 Servings per container	
Serving Size	28 grams
Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 7 g	9%
Saturated Fat 4.7 g	24%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 135 mg	6%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 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			
55354		13369640029517		6/7.8 OZ			
Brand		Brand Owner		GPC Description			
Jacquin		Dexpa		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3.85 LBR	2.92 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.8 INH	12 INH	2.6 INH	0.16 FTQ	10x05	29 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

Keep refrigerated---UNIT UPC: 812671029514---

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

Pasteurized goat's milk, salt, rennet, ferments, vegetable ash (pH buffer)

Jacquin

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PREPARATION & COOKING SUGGESTIONS

Enjoy at room temperature

SERVING SUGGESTIONS

Must-have on any cheeseboard

MORE INFORMATION