

FLEUR DE FRANCE

001888 - Cheese Brie Wheel 60% Butterfat



A generous double cream Brie made A la crme du jour: Only our own cream of the day goes into cheese making. At its freshest this own-made cream delivers to the cheese a richer flavor. Ile de France Brie carries an exceptionally rich, creamy, a taste that has captivated the United States since it landed here in 1936 aboard the first refrigerated sea vessel named Ile de France. Thats 80 years of deliciousness! This soft-ripened cheese spreads with a milky, buttery taste, featuring a touch of mushroom and hazelnut.



* Benefits

Ingredients	A Allergens
Pasteurized Milk and Cream, Salt, Cheese Cultures, Enzymes, Penicillium Candidum and Geotrichum (Harmless White Molds).	Contains: milk Free From: crustaceans eggs fish peanuts sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 35 Serving size 1oz. (28g)

Amount per serving Calories

90

%

% Daily Value*
14%
35%
8%
9%
0%
0%
r %
_
%
12%
0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

Product Category

a day is used for general nutrition advice.

Product Specifications

Brand

Serving Suggestions

Handling Suggestions

Ready to Eat

Prep & Cooking Suggestions

Ready to Eat

FLEUR DE FRANCE		BC-USA	Cheese		
MFG #	SPC #	GTIN	Pack	Pack Desc.	

Manufacturer

Potassium

32021101 001888 10071448505102 2	2 / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
5.3lb	4.4lb	No	FR		No

Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To		
19in	10in	2.5in	0.28FT3	23x21	96DAYS	34°F / 40°F		





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Nutrition Analysis - By Serving

Calories	90	Total Fat	9g	Sodium	200mg
Protein	5	Trans Fats	0g	Calcium	
Total Carbohydrates	0g	Saturated Fat	7g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



