

Fromagerie Bergeron 105220 - Le Fin Renard Wheel

Firm cheese with a washed rind surface ripened 2 months. Slightly elastic paste covered with an edible rind, Made with pasteurized cows milk. Lactose free



	Nutrition FactsServings per Container144		
Line State	PERCERON La Ing	Serving size 1inchCul Amount per serving Calories	be (1oz) 100
The LEFIN REMAN	% Daily Value*		
	Total Fat 7g	9%	
		Saturated Fat 4.5g	23%
	Trans Fat 0g		
		Cholesterol 30mg	10%
🗱 Benefits		Sodium 150mg	7%
Le Fin Renard, named after La Fontaines fable, is a cheese that is full of surprises. Its		Total Carbohydrate 1g	0%
earthy candied cherry aromas and subtle	Dietary Fiber 0g	0%	
seduce you. Our talented artisan cheesemaker takes great care in brushing each wheel to create its distinctive washed rind and unmatched flavour.		Total Sugars 0g	
		Includes 0g Added Sugar	0%
Ingredients	Allergens	Protein 7g	
		Vitamin D 0mcg	0%
Pasteurized milk, Salt, Calcium Chloride, Bacterial culture, Microbial enzyme, Natamycin Added To Retard Mold Growth.	Contains:	Calcium 230mg	20%
	milk	Iron 0mg	0%
	Free From:	Potassium 20mg	0%
Contains: Milk	(crustaceans ()) eggs () fish () peanuts () sesame () soy () tree nuts () wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.	

Handling Suggestions

In its original packaging, a firm cheese will keep for several months. During this period the cheese continues to ripen and develops a more pronounced flavour. Once the package is opened, we recommend wrapping cheese in cling wrap to keep it from drying out. The best place to keep firm cheeses is in the vegetable drawer of your refrigerator, far from any strong smelling foods.

Serving Suggestions

Perfect as a raclette or to enhance any dish. Use it to gratinate your meals. Try it in your hamburgers and in your omelettes.

Prep & Cooking Suggestions

Remove from the refrigerator and let it warm to optimize flavors

Product Specifications

Brand					Manufacturer			
Fromagerie Bergeron					Fromagerie Bergeron			
UPC	MFG #	SP	PC #	GTIN			Pack	Pack Desc.
	SFR421	0 105	5220	9006203	3660259	90		1/9 LB
Gross Weight Net Weight Cou		ountry of	ry of Origin Kosh		sher	sher Child Nutrition		
10	b	9lb		Canad	nada N		No	
Shipping Information								
Length	Width	Height	Volum	e TIxHI	Shelf L	ife	Storag	e Temp From/To
10.63in	10.24in	4.7in	0.3ft3	3 7x16	65da	ays 35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	100	Total Fat	7g	Sodium	150mg
Protein	7	Trans Fats	Og	Calcium	230mg
Total Carbohydrates…	1g	Saturated Fat	4.5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	20mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



