

## **Fromagerie Bergeron** 105241 - Le Lotbiniere Wheel

A unique cheese resembling a lightly acidic Swiss with a fruity finish. Firm ripened cheese. Shiny paste that has little holes. Made with pasteurized cows milk. Lactose free



		<b>Nutrition Fa</b>	cts	
	Servings per Container 144 Serving size 1inchCube (1oz)			
THE SECOND	And a second sec	Amount per serving Calories	90	
LELOTBINIÈRE	% Daily Value*			
		Total Fat 6g	8%	
		Saturated Fat 4g	20%	
		Trans Fat 0g		
		Cholesterol 25mg	8%	
* Benefits		Sodium 160mg	7%	
		Total Carbohydrate 1g	0%	
Indulge in the charm of Le Lotbinire, a c terroir, and heritage. With a fruity aftert	Dietary Fiber 0g	0%		
flavour is reminiscent of mildly acidic Swiss cheese. Treat yourself to a unique taste experience that celebrates the aromas of our terroir.		Total Sugars 0g		
taste experience that celebrates the aro		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 8g		
	_	Vitamin D 0mcg	0%	
Pasteurized milk, Salt, Bacterial culture, Microbial enzyme, Potassium Sorbate And Natamycin Added To Retard	Contains:	Calcium 250mg	20%	
	milk	Iron 0mg	0%	
	Free From:	Potassium 20mg	0%	
Mold Growth. 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. 2 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 a cheese board, for sauces, fondues and raclettes.

## Prep & Cooking Suggestions

Remove from the refrigerator and let it warm to optimize flavors

# Product Specifications

Brand					Manufacturer			
Fromagerie Bergeron					Fromagerie Bergeron			
UPC	MFG #	± SF	PC #	G	GTIN		Pack	Pack Desc.
	SLO421	0 10	5241	9006203	3661939	90		1/9 LB
Gross Weight Net Weight Cour		untry of (	y of Origin Ko		sher Child Nutrition			
10	b	9lb		Canada	a	[	No	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf L	_ife	Stora	ge Temp From/To
10.63in	10.24in	4.7in	0.3ft3	7x16	118d <i>a</i>	ays	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	90	Total Fat	6g	Sodium	160mg
Protein	8	Trans Fats	Og	Calcium	250mg
Total Carbohydrates…	1g	Saturated Fat	4g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	20mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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



