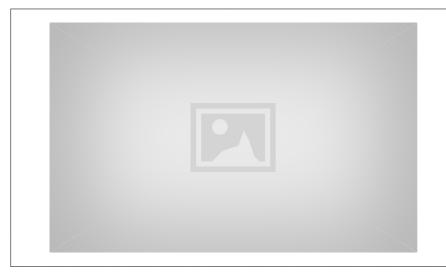


Fromagerie Bergeron

105243 - **Le Ptit Bonheur**



Hazelnut and butter flavoured with a touch of umami. Firm cheese ripened 6 to 8 months. Wax coated. Made with pasteurized cows milk. Lactose free. Fromagerie Bergeron



* Benefits

Introducing Le Ptit Bonheur, named after Flix Leclercs famous song. This cheese is a perfect embodiment of simplicity and the happiness of delightful moments. It is made from Le Classique Bergeron and coated with Bergeron red wax. The cheese undergoes a long ripening period that gives it a more pronounced flavour and a refined character. Every bite of this mature cheese is an invitation to relish the moment, enjoy lifes offerings, and get carried away by simple pleasures.

Ingredients

Pasteurized milk, Whey protein concentrate, Salt, Calcium Chloride, Bacterial culture, Microbial enzyme, Potassium Sorbate And Natamycin Added To Retard Mold Growth. Contains: Milk

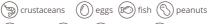
A Allergens

Contains:



Free From:









Nutrition Facts

Servings per Container 144 1inchCube (1oz) Serving size

Amount per serving Calories

100

| Caronico | 100 |
|--------------------------|----------|
| % Dail | y Value* |
| Total Fat 7 g | 9% |
| Saturated Fat 4.5 g | 23% |
| Trans Fat 0 g | |
| Cholesterol 25 mg | 8% |
| Sodium 160 mg | 7% |
| Total Carbohydrate 1 g | 0% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugar | 0% |
| Protein 7 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 220 mg | 15% |
| Iron 0 mg | 0% |
| Potassium 20 mg | 0% |
| | |

* The % Daily Value (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.

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

On a cheese board, perfect for sandwiches and salads. Add it in your hot dishes, your sauces and your fondues.

Prep & Cooking Suggestions

Remove from the refrigerator and let it warm to optimize flavors

Product Specifications

| Fromagerie Bergeron | | | Fromagerie Bergeron | | | |
|---------------------|---------|--------|---------------------|-------------|------|------------|
| UPC | MFG # | SPC # | GTIN | | Pack | Pack Desc. |
| | SPB4210 | 105243 | 900 | 62036619499 | | 1/9 LB |
| | | | | | | |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 10 lb | 9 lb | Canada | No | |

| Shipping Information | | | | | | | |
|----------------------|----------|----------|--------|---------|-------|------------|----------------------|
| | Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| | 10.63 in | 10.24 in | 4.7 in | 0.3 ft3 | 7x16 | 118 days | 35 °F / 37 °F |





Fromagerie Bergeron

105243 - Le Ptit Bonheur



Hazelnut and butter flavoured with a touch of umami. Firm cheese ripened 6 to 8 months. Wax coated. Made with pasteurized cows milk. Lactose free. Fromagerie Bergeron

Nutrition Analysis - By Measure

| Calories | 100 | Total Fat | 7 g | Sodium | 160 mg |
|---------------------|-----|---------------------|-------|----------------|--------|
| Protein | 7 | Trans Fats | 0 g | Calcium | 220 mg |
| Total Carbohydrates | 1 g | Saturated Fat | 4.5 g | Iron | 0 mg |
| Sugars | 0 g | Added Sugars | 0 g | Potassium | 20 mg |
| Dietary Fiber | 0 g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 25 mg | | |
| Vitamin A(IU)• | | Vitamin D | 0 mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | · | Nitrates | |

| 0 | Additional Images | | |
|---|-------------------|--|--|
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

