

## Valbreso 105838 - Soft Sheep Milk Cheese In Brine Sma

Made from 100% ewes milk our Valbreso Sheep milk cheese is mild and creamy without the bitter aftertaste often associated with other Fetas. Rich and tangy with a firm consistency and melt-inyour mouth texture Valbreso Sheep milk cheese is best appreciated in the summer.



		Servings per Container 2 Serving size 28grams (1			
		Amount per serving Calories	70		
		% Dai	ily Value*		
		Total Fat 6g	8%		
		Saturated Fat 4.5g	22%		
		Trans Fat 0g			
		Cholesterol 20mg	6%		
Benefits	Sodium 300mg	13%			
			0%		
consistency and melt-in-your mouth texture Valbreso Sheep milk cheese is best app sheep milk cheese is a fresh cheese whose curd is preserved in salt brine, which give	s it a characteristic flavor and specific texture, however this staple is produced all	Dietary Fiber 0g	0%		
und the circumference of the Mediterranean, including the South West of Frañce. Valbreso Sheep milk cheese, made exclusively from 100% ewes milk chat is left over m the production of Roquefort, the famous French blue cheese, comes from one of the wildest and most spectracular regions of France, the Languedor-Roussillon, on Causse de Sauveterre (limestone plateau), located between the Atlantic and Mediterranean oceans. Here, high above the Gorges du Tarn, the Lacaunes sheep roam graze on the fertile land amidst dolines and lavogenes (natural pools where sheep drink).		Total Sugars 0g			
his award-winning Valbreso Sheep milk cheese can be cubed or diced in salads, cru	mbled on pizza or bruschetta, pasta, or used in quiches and gratins.	Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 4g			
		Vitamin D 0mcg	0%		
Pasrteurized sheep milk (origin: France), salt, cheese cultures, nicrobial rennet, calcium hloride	Contains:	Calcium 67mg	6%		
	(Î) milk	Iron 0.03mg	0%		
	Free From:	Potassium 17mg	0%		
	Image: crustaceans Image: cr	* 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

Keep refrigerated. Keep in brine after opening

#### Serving Suggestions

This award-winning Valbreso Sheep milk cheese can be cubed or diced in salads, crumbled on pizza or bruschetta, pasta, or used in quiches and gratins.

# **Prep & Cooking Suggestions**

Ready to eat

#### **Product Specifications**

Brand				Manufacturer				
Valbreso				Lactalis Export Americas				
UPC	MFG #	SPC	:#	GT	IN		Pack	Pack Desc.
	67189	1058	838	9302326	5071042	2		1/18 LB
Gross Weight Net Weight O		ht Co	Country of Origin K		Ко	osher Child Nutriti		
25.5	ilb	18lb		France		1	No	
Shipping Information								
Length	Width	Height	Volume	e TixHi	Shelf L	ife	Storage	e Temp From/To
11.02in	11.02in	8.07in	0.57ft3	12x6	156da	ays 35°F / 37°F		







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Nutrition Analysis - By Measure

Calories	70	Total Fat	6g	Sodium	300mg
Protein	4	Trans Fats	Og	Calcium	67mg
Total Carbohydrates…	Og	Saturated Fat	4.5g	Iron	0.03mg
Sugars	Og	Added Sugars	Og	Potassium	17mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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



