



Rodolphe Le Meunier

105939 - Pepino

Sheep Milk, Velvety dough, bouncy rind, creamy, pasteurized from the Pyrenees. Crottin form cheese that dries quickly but stays creamy with a light and mellow taste and sweetness of sheep milk.



\* Benefits

Rodolphe Le Meunier is a master affineur and cheese monger based in the Loire Valley in France. The Pepino is a crottin style cheese made of pasteurized sheep's milk made in the Pyrenees. With a natural rind that is thick and bouncy on biting, the dough is firm and velvety in the mouth, slightly dried due to aging in the specialized caves.

Ingredients

Pasteurized sheep's milk (France-Espagne), salt, animal rennet, starters

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 2.8  
Serving size 28grams (1oz)

Amount per serving  
**Calories 80**

	% Daily Value*
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 4.5g	<b>23%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 75mg	<b>3%</b>
<b>Total Carbohydrate</b> 2g	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 120mg	<b>10%</b>
Iron 0mg	<b>0%</b>
Potassium 15mg	<b>0%</b>

\* 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

Keep refrigerated, loosely wrapped in plastic or cheese paper, placed in the vegetable drawer to keep humid

Serving Suggestions

Cheese trays, before or after meal, snaking, grazing trays, etc.

Prep & Cooking Suggestions

None

Product Specifications

Brand			Manufacturer			
Rodolphe Le Meunier			Rodolphe Le Meunier			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	PEPI	105939	03760312790149		12/2.8 OZ	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
2.6lb		2.16lb	France	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.7in	7.5in	4in	0.24ft3	12x18	23days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	75mg
Protein	4	Trans Fats	0g	Calcium	120mg
Total Carbohydrates...	2g	Saturated Fat	4.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	15mg
Dietary Fiber	0g	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

