



Isigny St. Mere

# 106092 - Camembert D'isigny

Isigny Ste Mere Camembert d'Isigny is produced in Normandy France and made exclusively with Normandy milk. The cheese is ripened for 4 weeks in ripening rooms and then selected for sale by their Master Cheesemaker.



## Nutrition Facts

Servings per Container 9  
Serving size 1"Cube (1oz)

Amount per serving  
**Calories 80**

	% Daily Value*
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 4g	<b>20%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 170mg	<b>7%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 110mg	<b>8%</b>
Iron 0mg	<b>0%</b>
Potassium 50mg	<b>2%</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.

### \* Benefits

Isigny Ste Mere was founded in 1909 and became a cooperative a few years later. Isigny Ste Mere Camembert d'Isigny is produced in Normandy France and made exclusively with Normandy milk. The cheese is ripened for 4 weeks in ripening rooms and then selected for sale by their Master Cheesemaker.

### Ingredients

Pasteurized cow's milk, salt, lactic acid starters, rennet

### Allergens

**Contains:**



**Free From:**



### Handling Suggestions

Refrigerate after opening UNIT UPC: 844218035016

### Serving Suggestions

Camembert can be used in recipes but it is also excellent when served as part of a cheese board.

### Prep & Cooking Suggestions

Remove from package 15 minutes prior to tasting.

### Product Specifications

Brand	Manufacturer
Isigny St. Mere	World Import Distributors

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
844218035016	3501 21 12	106092	13254550035010		12/8.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.45lb	6.61lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.57in	9.21in	3.86in	0.3ft3	10x14	42days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	170mg
Protein	6	Trans Fats	0g	Calcium	110mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	50mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(U)		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

