

Switzerland 110208 - Classic Tete De Moine Aop

Swiss alpine cheese with a rich, full bodied, nutty flavor and a creamy, semi-hard texture. Best used to make cheese "flowers". Aged for a minimum of 75 days.

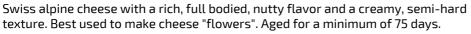


	Nutrition FactsServings per Container0Serving size28.0g (28g)			
	N. C. L. MORE	Amount per serving Calories	120	
	and and a second s		aily Value*	
	Panage de D	Total Fat 9g	12%	
		Saturated Fat 6g	30%	
		Trans Fat 0g		
		Cholesterol 25mg	8%	
★ Benefits		Sodium 160mg	7%	
-	us anisy the particular composition of the gramatic grasses and have as	Total Carbohydrate Og	0%	
On the mountain pastures of the Swiss Jura, from spring to autumn, the cows enjoy the particular composition of the aromatic grasses and herbs, as well as fragrant hay in winter. These give the Tet de Moine AQP is unmistakeable character, marked by its natural environment, and its incomparable flavour. It is in this region, in the monastery of Bellelay, that this cheese was created 800 years ago. In order to safeguard the production according to ancestral tradition in its area of origin. The de Moine AQP is unmistakeable chadded designation of origin (AQP). The ADP quality seal guarantees to customers that every loaf is an original. The de Moine AQP is more than just a cylindrical-shaped semi-hard rind-washed cheese weighing about 800 g. It is produced from the natural mountain raw mik of cows fed without slage feed and according to the stringent requirements of the AOP specifications in the village cheese dairies of the area of origin. During its maturity period on spruce boards it develops its unique flavour. Only cheese that passes the strict quality tests may bear the name Tte de Moine AOP. Fromage de Bellelay.		Dietary Fiber 0g	0%	
		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 8g		
unpasteurized milk, salt, starter culture, rennet		Vitamin D 0.4mcg	2%	
	Contains:	Calcium 390mg	2%	
	(Î) milk	Iron 0mg	0%	
	Free From:	Potassium 0mg	0%	
	Image: Second	* 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	🖉 Pro	oduct S	Specifio	cation	S			
Refrigerate	Brand Switzerland				Manufacturer Columbia Cheese Inc.			
Serving Suggestions	UPC	MFG	# SI	PC #	GT	ĪN	Pack	Pack Desc.
Ready to Eat		1102	0 11	0208	9763001	4206011		4/2 LB
	Gross \	Veight	Net We	ight (Country of	Origin k	Kosher	Child Nutrition
Prep & Cooking Suggestions	91	b	8lb		Switzerla	and	No	
Ready To Eat				Ship	ping Inform	mation		
	Length	Width	Height	Volum	e TlxHl	Shelf Life	Storag	ge Temp From/To
	9.5in	9.5in	4.8in	0.25ft3	3 15x12	78days		35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	160mg
Protein	8	Trans Fats	Og	Calcium	390mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



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