

La Bonne Vie

11238 - Double Crme Brie Cheese



Indulge in La Bonne Vie Double Crme Brie, crafted with rich cow's milk. Delight in its luxurious, buttery consistency, complemented by subtle earthy notes reminiscent of mushrooms, for a truly decadent culinary experience.



* Benefits

Indulge in La Bonne Vie Double Crme Brie, crafted with rich cow's milk. This softripened cheese presents a velvety texture adorned with a delicate white rind. Delight in its luxurious, buttery consistency, complemented by subtle earthy notes reminiscent of mushrooms, for a truly decadent culinary experience.

Ingredients	▲ Allergens
Pasteurized milk, pasteurized cream, cultures, salt, enzymes	Contains:
	Free From: crustaceans eggs fish peanuts sessame soy tree nuts wheat

Nutrition Facts

Servings per Container 4.5 28g (1oz) Serving size

Amount per serving Calories

Calones	110
% Da	ily Value*
Total Fat 9g	11%
Saturated Fat 4.5g	22%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
	20/
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 0mg	0%
Potassium 43mg	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

refrigerate UNIT UPC: 820581112387

Serving Suggestions

Serve at room temperature

Prep & Cooking Suggestions

remove from refrigeration for 30 min before eating

Product Specifications

Brand	Manufacturer
La Bonne Vie	La Bonne Vie

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581112387	L128115	11238	10820581112384		11/4.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.13lb	3.43lb	United States	Yes	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
14.25in	9.5in	2.15in	0.17ft3	10x25	29days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	170mg
Protein	7	Trans Fats	0g	Calcium	52mg
Total Carbohydrates	0g	Saturated Fat	4.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	43mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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



