

Vermont Creamery 11827 - Bonne Bouche

Bonne Bouche cheese is made in Vermont. The rind is grey, fuzzy, and wrinkled, its surrounds a dense interior of goat cheese, varying in texture depending on its age. When young, it has a velvety chew, if aged, the center will become gooey and soft.



		Nutrition Fac	cts		
VER	Servings per Container 4 Serving size 1.00Z (1oz)				
BONNE		Amount per serving Calories	70		
	CHEESE	% Dail	y Value*		
	Total Fat 6g	0%			
0	Saturated Fat 4g	0%			
	Trans Fat 0g				
	Cholesterol 25mg	0%			
★ Benefits	Sodium 140mg	0%			
	Total Carbohydrate 1g	0%			
Bonne Bouche is French for "Gooc Bouche becomes creamy and mor	Dietary Fiber 0g	0%			
bouche becomes creatily and mor	Total Sugars 1g				
		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 4g			
		Vitamin D 0mcg	0%		
Pasteurized Cultured Goats' Milk (cultures contain milk), Salt, Enzymes, Ash. CONTAINS: Milk	Contains:	Calcium 28mg	0%		
	() milk	Iron 0mg	0%		
	Free From:	Potassium 55mg	0%		
	(B) crustaceans (D) eggs (C) fish (C) peanuts (B) sesame (B) soy (C) tree nuts (B) wheat	* The % Daily Value (DV) tells you how much a a serving of food contributes to a daily diet. 2, a day is used for general nutrition advice.			

Handling Suggestions

See label for suggestions UNIT UPC: 011826101000

Serving Suggestions

Serve on a cheeseboard alongside other fresh and aged cheeses. Spread it on crackers or rustic bread. Slice it and drizzle with honey.

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Brand			Manufacturer							
Vermont Creamery			Land O Lakes Inc							
UPC		MFG #	ŧ SP	C #		GTIN		P	ack	Pack Desc.
0118261	01000	10100-0	06 11	327 ⁻	100	118261	01007	7		6/4 OZ
Gross W	eight	Net Wei	ght C	ountry	y of Origin Kosh		her	er Child Nutritior		
3lb		1.5lb		United	d States					
Shipping Information										
Length	Width	Height	Volum	e Tixi	HI	Shelf L	_ife S	Stora	ge Te	emp From/To
11.75in	8.3in	2in	0.11ft3	3 17x	20	35da	ys		35°F	- / 37°F





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Nutrition Analysis - By Measure

Calories	70	Total Fat	6g	Sodium	140mg
Protein	4	Trans Fats	Og	Calcium	28mg
Total Carbohydrates…	1g	Saturated Fat	4g	Iron	0mg
Sugars	1g	Added Sugars	Og	Potassium	55mg
Dietary Fiber	Og	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-12•	
Monosodium		Sulphites		Nitrates	

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