**Le Conquerant**

# 12770 - **Grand Camembert Wheel**

Le Conquerant Camembert is a close cousin of Camembert de Normandie and the closest you will find to a raw milk camembert in the US. Its strong aromatic hints of wet straw, brassica and apples are a reminder of why this authentic cheese has become a proud symbol of French cheese-making skills.

## Nutrition Facts

| | |
|---|---|
| **Servings per Container** | **35** |
| **Serving size** | **1.0OZ (1oz)** |
| **Amount per serving** | |
| **Calories** | **82** |
| | **% Daily Value*** |
| **Total Fat** 6g | **9%** |
| Saturated Fat 4g | **20%** |
| *Trans* Fat | |
| **Cholesterol** 20mg | **7%** |
| **Sodium** 180mg | **8%** |
| **Total Carbohydrate** 0g | **0%** |
| Dietary Fiber 0g | **0%** |
| Total Sugars 0g | |
| Includes 0g Added Sugar | **0%** |
| **Protein** 6g | |
| Vitamin D 0mcg | **0%** |
| Calcium 10mg | **1%** |
| Iron 0mg | **0%** |
| Potassium 0mg | **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.

## Benefits

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## Ingredients

pasteurised cows milk, salt, culture, rennet

## Allergens

**Contains:**

milk

**Free From:**

crustaceans, eggs, fish, peanuts, soy, tree nuts, wheat

## Handling Suggestions

Keep refrigerated.

## Serving Suggestions

cheeseboard

## Prep & Cooking Suggestions

Bring to room temperature for 30 mins before consumption.
Serve on cheese boards | baked with white wine & garlic | paired with dry cider

## Product Specifications

| Brand | Manufacturer | Product Category |
|---|---|---|
| Le Conquerant | Dexpa | Cheese |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|---|---|---|---|---|---|
| 855578003072 | 54797 | 12770 | 23252950001410 | | 2/2.2 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|---|---|---|---|---|
| 4.84lb | 4.4lb | France | No | |

| Shipping Information | | | | | | |
|---|---|---|---|---|---|---|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 17.52in | 9.06in | 2.36in | 0.22ft3 | 6x16 | 63days | 35°F / 37°F |

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## Nutrition Analysis - By Measure

| | | | | | |
|---|---|---|---|---|---|
| Calories | 82 | Total Fat | 6g | Sodium | 180mg |
| Protein | 6 | Trans Fats | | Calcium | 10mg |
| Total Carbohydrates••• | 0g | Saturated Fat | 4g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 0mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 20mg | | |
| 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 | |

## Additional Images

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