



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.



* Benefits

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Ingredients

pasteurised cows milk, salt, culture, rennet

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 35
Serving size 1.00Z (1oz)

Amount per serving
Calories 82

% Daily Value*

Total Fat 6g 9%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 180mg 7%

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.

Handling Suggestions

Keep refrigerated. UNIT UPC: 855578003072

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
Le Conquerant	Dexpa

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	TlxHI	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	0g	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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

