



Gabriel Coulet

1400 - Roquefort Half Wheel

Veined blue cheese. Since 1872. Longer ripening period for more flavor (4 months min instead of the 3 months required by the PDO chart). 5 gold medals & 2 silver medals.



Nutrition Facts

Servings per Container 48
Serving size 1oz

Amount per serving
Calories 100

% Daily Value*

Total Fat 9g 11%
Saturated Fat 6g 30%
Trans Fat

Cholesterol 27mg 9%

Sodium 380mg 17%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g
Includes 0g Added Sugar 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 600mg 46%

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

Roquefort needs little introduction, however did you know it was the first French cheese protected by the PDO label in 1925? Roquefort is a bastion of France's gastronomic heritage. Gabriel Coulet is a family dairy since 1872: 5 generations of ancestral know-how. 1st independent Roquefort producer (1 850 tons per year). Visual checks are performed at each production stage to confirm the Blue is evenly spread throughout. Gabriel Coulet Roquefort received 5 gold medals & 2 silver medals since 2004 at the renowned CGA as the best Roquefort cheese. The affinage is spent inside the Combalou mountain's caves, so called the "fleurine", for a minimum of 4 months (instead of the 3 months required by the PDO chart). Aspect: the cheese must be ivory, slightly velvety, regularly veined with intense blue-green mottling. With the olfactory receptors, the scent of curdled milk and Penicillium roqueforti must subtly emerge. Texture: unctuous, creamy, not crumbled. Taste: on the palate, let yourself be carried away by notes of full-bodied character, softened by the cream, and feel the gradual melting in your mouth. A delightful tale tells that a shepherd abandoned his herd of sheep and his dinner of bread and curds in the caves at Combalou to follow his sweetheart (a fairy). When he returned, the bread was covered in mould and the curds had turned into blue cheese - the very first Roquefort!

Ingredients

Sheeps milk, salt, rennet, lactic starters, Penicillium roqueforti

Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

So called "the King of all cheeses", a cheese platter without a Roquefort is therefore not entirely right. The cheese perfectly melts when cooked and poured into a warm cream to exalt a piece of meat or pasta/gnocchis. Ideal for lunch, dinner and aperitivo on a toast. Perfect in sauce with grilled meat. Pairing with : Muscatwine, Cocoa Stout beer Pear, cherry, pomelo

Prep & Cooking Suggestions

Best served at room temperature. Leave it out one hour before serving. Storage: at 43F at the bottom of your fridge. Wrap it in a plastic film and protect it in an airtight box plastic. Cutting: laid flat, in triangular shape, from the edge towards the center. Use a thin bladed knife or a cheese lyre. A few drops of serum may appear when the temperature rises, proof of a good cheese quality.

Product Specifications

Brand	Manufacturer	Product Category
Gabriel Coulet	Gabriel Coulet	Cheese Brie

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581014001	118	1400	13151380001188		2/3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6lb	6lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.6in	15.74in	5.1in	0.4ft3	10x9	120days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	380mg
Protein	5	Trans Fats		Calcium	600mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	27mg		
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

