



Fromager dâ Affinois
141 - Florette Wheel

Hexagonal shape, unique among goat cheeses. White thin rind which almost feel like touching velvet. Ultrafiltration: a one-of-a-king cheese making process. Unique cheese made by Guilloteau dairy. French cheese.



Nutrition Facts

Servings per Container **36**
Serving size **28.0ML (28MLT)**

Amount per serving
Calories 90

	% Daily Value*
Total Fat 7g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
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 147mg	11%
Iron 0mg	0%
Potassium 55mg	1%

* 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

Local product made in the French Rhine Alps region from local goats milk.
A 100% goat's milk specialty, with a very mild and smooth flavour and an original shape that sets it apart from other goat's cheeses.
Very low in lactose.
Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process.
Suitable for vegetarian (microbial enzymes).
The Florette cheese is made from a unique making process: the ultrafiltration.
The pasteurized milk is directly filtered through very thin membranes that will separate the pre-cheese from the water. Aim is to remove surplus water from the milk while at the same time retaining the nutrients and minerals (protein, fat content, calcium, etc.). This stage replaces the draining phase traditionally used in cheese-making. The rennet is then added directly in the pre-cheese. This unique process replaces the traditional draining phase and retains more nutrients in the final cheese. It is one of a kind cheese making process that no other dairy has been able to reproduce so far.
The Guilloteau dairy was created by Jean-Claude Guilloteau in 1981. 3 French production sites.
Wide range of soft cheeses with various flavor profiles.
Cow/goat/sheep's milk, light/double/triple cream, flavored, blue: everyone will find a cheese to taste.
USP: a very thin rind, a smooth and consistent texture, a delicately characteristic taste.

Ingredients

Goat's milk, Salt, Cheese cultures, Microbial enzymes

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

Fromager dAffinois Florette can either be savored on a cheese platter, baked on French toasts in the oven or cut into dices to accompany your favorite salad.

Prep & Cooking Suggestions

Put the cheese out of the fridge at least one hour before tasting. Cut it according to its octagonal shape by slicing from one edge to its opposite one.

📄 Product Specifications

Brand	Manufacturer	Product Category
Fromager dâ Affinois	Guilloteau Fromagerie	Cheese Specialty

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	474	141	20746395004714		1/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.47lb	2.2lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.08in	7.32in	3.19in	0.14ft3	18x15	70days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	7g	Sodium	180mg
Protein	6	Trans Fats		Calcium	147mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	55mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		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

