



Fromager dâ Affinois

17044 - Bleu Fromager D'affinois

Accessible blue cheese that never turns bitter with maturation. Creamy paste and thin rind.



Nutrition Facts

Servings per Container	71
Serving size	10Z
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 12g	15%
Saturated Fat 8g	40%
<i>Trans Fat</i>	
Cholesterol 40mg	13%
Sodium 150mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 88mg	7%
Iron 0mg	0%
Potassium 40mg	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 Rhne Alpes region from local cow milk.
 A double cream soft-ripened cheese specialty, distinguished by its delicate taste of cream and incomparable melt-in-mouth texture!
 Fromager d'Affinois Bleu is an accessible blue cheese that, unlike some other blue cheeses, never becomes bitter with maturation.
 A melting and ultra creamy paste with the subtle blend of the sweet taste of blue and cream!
 Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process*
 Very thin rind.
 Suitable for vegetarian (microbial enzymes)

The Fromager d'Affinois Bleu is made from a unique making process: the ultrafiltration.
 The pasteurized milk is directly filtered through very fine membranes that well 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.

Ingredients

Cow's milk, Cream, Salt, Cheese cultures, Penicilium roqueforti, Microbial enzymes

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

Perfect for your lunch, dinner and aperitivo.
On a french baguette or some crackers.
You can also use it in your salad for less stronger blue flavors compared to other blue cheeses.
For more originality, you can cut the upper rind off and dip a craker or a piece of bread inside the paste.

Prep & Cooking Suggestions

Take out the fridge 15 mn before eating it and enjoy your time.

Product Specifications

Brand	Manufacturer	Product Category
Fromager dâ Affinois	Guilloteau Fromagerie	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	170	17044	10746395001709		1/4.4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.5lb	4.4lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.19in	9.8in	3.31in	0.25ft3	10x15	80days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	12g	Sodium	150mg
Protein	4	Trans Fats		Calcium	88mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40mg		
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

