



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% |
| Trans Fat 0g | |
| Cholesterol 40mg | 15% |
| Sodium 150mg | 8% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 4g | |
| Vitamin D 0mcg | 0% |
| Calcium 88mg | 9% |
| Iron 0mg | 0% |
| Potassium 40mg | 0% |

* 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 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 Guillobeau 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

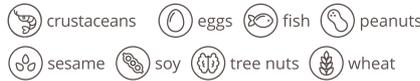
Cow's milk, Cream, Salt, Cheese cultures, Penicilium roqueforti, Microbial enzymes

Allergens

Contains:



Free From:



* 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

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 |
|----------------------|-----------------------|
| Fromager dâ Affinois | Guillobeau Fromagerie |

| 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 | 0g | 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

