

Beillevaire 182813 - Buche De Chevre Log

The Log of Chvre du Marais Poitevin is a pasteurized goat's milk cheese. It has a natural, fine and slightly wrinkled rind. Its paste is firm and homogeneous ivory color. Its flavor is light, a good goat taste!



		Nutrition Fa	cts		
		Servings per Container 33 Serving size 30.0g (30g)			
	Amount per serving Calories	104			
		% Da	ily Value*		
		Total Fat 8g	13%		
		Saturated Fat 5g	25%		
		Trans Fat			
		Cholesterol 29mg	10%		
* Benefits		Sodium 156mg	7%		
•		Total Carbohydrate Og	0%		
and homogeneous ivory color. Its flavor is light, a good goat taste		Dietary Fiber 0g	0%		
ince the summer of 2014, we have taken over the Fontenille work workshop Fontenille-Saint-Martin-d'Entraigues is located in Deux cradle of the cheese of goat. Our workshop is located a few kilom	shop. The team offers a whole range of authentic goat cheeses. The -Svres, between Poitiers and Saintes. This region of Poitou is the eters (5kms) from the Chteau de Javarzay in Chef-Boutonne, this	Total Sugars 0g			
same magnificent village where the Boutonne take his source. Th whose milk is collected about twenty kilometers away around the	e Fromagerie de Fontenille works with about fifteen goat breeders	Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 7g			
	,	Vitamin D 0mcg	0%		
Pasteurized goat's milk, lactic	Free From:	Calcium 24mg	3%		
ferments, salt, animal rennet.	🗞 soy 🛞 tree nuts 🋞 wheat	Iron Omg	0%		
		Potassium 78mg	2%		
			2 70		
		* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

Product Specifications

Handling Suggestions	Product Specifications							
chilled	Brand Beillevaire				Manufacturer Pascal Beillevaire			
Serving Suggestions	UPC	MFG	# S	PC #	GT	ĪN	Pack	Pack Desc.
ready to eat		624	18	2813	1034831	3016248		3/2.2 LB
	Gross	Veight	Net We	ight Co	ountry of	Origin	Kosher	Child Nutrition
Prep & Cooking Suggestions	71	b	6.6ll	o I	France	e	No	
ready to eat	Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Lif	e Stora	ge Temp From/To
	11.6in	7.68in	2.17in	0.11ft3	13x10	35days		35°F / 37°F





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Nutrition Analysis - By Measure

Calories	104	Total Fat	8g	Sodium	156mg
Protein	7	Trans Fats		Calcium	24mg
Total Carbohydrates…	Og	Saturated Fat	5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	78mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	29mg		
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



