



Safr
19205 - Port Salut Wheel

Port Salut cheese is a traditional monastery cheese created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It is the first French cheese produced from pasteurized milk and features a velvety smooth, creamy texture.



* Benefits

Port Salut (pronounced POOR sah-LEW) cheese is a traditional monastery cheese originally created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It was the first French cheese produced from pasteurized milk and features a velvety smooth, creamy texture. This slightly acidic semi-soft cow's milk cheese is most recognized by its edible, bright orange washed rind. Port Salut cheeses dense, pale yellow interior has distinctively rich, yet mild and savory flavor.

Ingredients

Pasteurized Cultured Milk, Milk Protein Concentrate, Salt, Enzymes. In the Rind: Natamycin (Preservative), Annatto Extract (Color).

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 80
Serving size 28grams (1oz)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 20mg	7%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 170mg	13%
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.

Handling Suggestions

Refrigerate

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

Ready to eat

✏ Product Specifications

Brand		Manufacturer		Product Category		
Safr		Saputo Cheese USA Inc		Cheese Specialty		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	7000295	19205	93073780884696		1/5 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
5.6lb		5lb	France	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9in	9in	3in	0.14ft3	20x19	45days	35°F / 37°F



Safr
19205 - Port Salut Wheel

Port Salut cheese is a traditional monastery cheese created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It is the first French cheese produced from pasteurized milk and features a velvety smooth, creamy texture.



Nutrition Analysis - By Measure

Calories	90	Total Fat	7g	Sodium	190mg
Protein	6	Trans Fats		Calcium	170mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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

