



Safr

19206 - Port Salut Wedge

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.



Nutrition Facts

Servings per Container 160
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.

* Benefits

Port Salut is a semi-soft natural cheese that is easily recognized by its orange rind. Unlike many other French cheeses, it is rather mild and sweet in flavor. Smooth and velvety with a lightly acidic taste, Port Salut has universal appeal.

Ingredients

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

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

Cheese platter, sandwiches, melt on pasta

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	19206	90820581192054		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.37lb	10lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	5.88in	0.3ft3	20x8	90days	35°F / 37°F



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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(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

