



Champignon

# 2120 - Limburger Cheese

Characterized by its pungent smell, Limburger is a semi-soft, smear-ripened cheese made from cow's milk. It was first produced in the 19th century by Trappist monks in the Duchy of Limburg.



## Nutrition Facts

Servings per Container 6  
Serving size 28.0g (28g)

Amount per serving  
**Calories 70**

	% Daily Value*
<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 260mg	<b>11%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 154mg	<b>12%</b>
Iron 0mg	<b>0%</b>
Potassium 31mg	<b>1%</b>

\* 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

If you're a vegetarian, we know, but it's time to have a second name. Our St-Mang Limburger Cheese is made from cow and goat cheese with the pungent smell and creamy texture of the Alpine region. You can enjoy it in its golden lid.  
Quick facts:  
St-Mang® 100% cheese made with bacterium strains and pasteurized milk from the Alpine region of Bavaria, Germany.  
100% natural cheese.  
No artificial colors or flavors.  
No antibiotics or hormones.  
The original recipe dates back to 1710, making St-Mang, the oldest Limburger cheese in the world.  
Gluten free, lactose free, kosher, halal, and non-GMO.  
See us at: [www.st-mang.com](#)  
Net Wt 6.4 oz (180 g)  
Dated on the inside of the lid.  
See us at: [www.st-mang.com](#)

### Ingredients

Pasteurized milk, salt, microbial rennet, bacterial cultures, ripening cultures

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

See label for suggestions

### Serving Suggestions

See label for suggestions

### Prep & Cooking Suggestions

See label for suggestions

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Champignon	Champignon North American	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
061104154228	15426	2120	04000504154267		6/6.4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.6lb	2.4lb	Germany	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.2in	4.33in	1.8in	0.06ft3	16x20	38days	35°F / 37°F



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### Nutrition Analysis - By Measure

Calories	70	Total Fat	5g	Sodium	260mg
Protein	6	Trans Fats		Calcium	154mg
Total Carbohydrates...	0g	Saturated Fat	3.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	31mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)		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

