



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.



* Benefits

If fate is a reputation, we know, but its time to have a second taste. Our St. Mang Limburger is made to taste and goes stronger with age, just under your own right time to eat it. This wonderful real cheese is ripened from pastured and cow milk of the Alpine region. You can't miss it in its golden bed.
Quick facts:
Bavarian real cheese made with bacterium strains and pasteurized milk of the Alpine region of Bavaria, Germany.
Imported from Germany.
St. Mang is a 100% vegetarian business.
The original recipe dates back to 1910, making St. Mang, the oldest Limburger in the world.
Cheese is made from 100% pastured milk.
How to pair it:
Bread or butter or chips.
On sandwiches or hamburgers.

Ingredients

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

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 soy tree nuts wheat

Nutrition Facts

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

Amount per serving
Calories 70

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

* 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

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

