



Fromager dâ Affinois
2294 - Saint Angel Triple Crme

Saint Angel has a graceful thin white rind and a very creamy texture. It is a brilliant cheese that you can cut, slice and even melt, it's a gorgeous cheese that can pull off any fashion.



Nutrition Facts

Servings per Container	7
Serving size	28g
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 11g	16%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 150mg	6%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 88mg	9%
Iron 0mg	0%
Potassium 40mg	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

Local product made in the French Rhne Alpes region from local cows milk.
A triple cream soft ripened cheese specially distinguished by its delicate taste of cream, and incomparable melt-in-mouth texture.
The addition of extra cream gives the cheese a higher fat content and in turn changes its overall character. Saint Angel has a velvety covering of fine white mould over its rind, and a soft luscious texture. Very clean finish on the palate; it is rich, sweet and decadent, blending with the elegance of a truly luxury French cheese. Discover its incomparable creaminess in the mouth texture and its square shape.
Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to Guilloiseau Fromageries pioneered ultrafiltration method.
Suitable for vegetarians (microbial enzymes).
The pasteurized milk is directly filtered through very thin membranes that will separate the pre-cheese from the water. Aim is to remove surplus water from the milk while at the same time retaining the nutrients and minerals (protein, fat content, calcium, etc.). This stage replaces the draining phase traditionally used in cheese-making. The rennet is then added directly in the pre-cheese. This unique process replaces the traditional draining phase and retains more nutrients in the final cheese. It is one of a kind cheese making process that no other dairy has been able to reproduce to date.
The Guilloiseau dairy was created by Jean-Claude Guilloiseau in 1981. 3 French production sites.
Wide range of soft cheeses with various flavor profiles.
Cow/goat/sheep milks, light/double/triple cream, flavored, blue: everyone will find a cheese to taste.
USP: a very thin rind, a smooth and consistent texture, a delicately characteristic taste.

Ingredients

Cow's milk, Cream, Salt, Cheese cultures, Microbial enzymes

Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

Saint Angel triple cream cheese is usually eaten on top of crackers or simply on a cheese platter.

Prep & Cooking Suggestions

Put the cheese out of the fridge minimum 30 minutes before serving. The paste is so creamy that you can dip small pieces of bread or crackers into the wheel if you cut out the above rind.
If you just wish to cut some portions, beware the paste melting.

Product Specifications

Brand			Manufacturer			
Fromager dâ Affinois			Guilloteau Fromagerie			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	229	2294	10746395002294		2/1.7 LB	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
3.53lb	3.4lb	France	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10.08in	7.32in	3.19in	0.14ft3	18x15	59days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	11g	Sodium	150mg
Protein	3	Trans Fats	0g	Calcium	88mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40mg		
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

