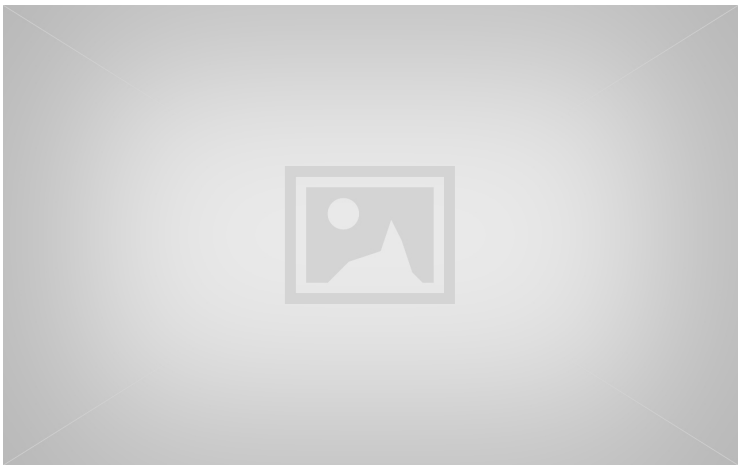
Mifroma

25003 - **Tete De Moine Rosettes**

First produced more than eight centuries ago by the monks of the abbey of Bellelay, Tte de Moine translates from French as Monks Head. This is a mocking name bestowed by French soldiers who compared the method of serving the cheese to shaving the top of a monks head.



Nutrition Facts

10 Servings Per Container

Serving size	**9.5 g**
Amount per serving	
Calories	**40**
	% Daily Value*
Total Fat 3 g	**4%**
Saturated Fat 2 g	**10%**
Trans Fat 0 g	
Cholesterol 10 mg	**3%**
Sodium 55 mg	**2%**
Total Carbohydrate 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugar	**0%**
Protein 2 g	
Vitamin D 0.1 mcg	**0%**
Calcium 70 mg	**6%**
Iron 0 mg	**0%**
Potassium 10 mg	**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

Tete de Moine - Rosettes, semi-hard cheese. Purely aromatic, more distinct with age. Delicate, silky, ivory colored. First produced more than eight centuries ago by the monks of the abbey of Bellelay, Tte de Moine translates from French as Monks Head. This is a mocking name bestowed by French soldiers who compared the method of serving the cheese to shaving the top of a monks head. Traditionally, the cheese is prepared for eating by scraping to create thin shavings. The shavings are referred to as rosettes. This process helps to develop the texture and flavor by allowing oxygen to reach more of the surface also resulting in a very cool presentation! AOP (Appellation d'origine ptorge) from the Swiss Jura. The AOP label guarantees that this is the genuine cheese produced in the designated mountainous areas of the Jura according to a traditional method and subject to stringent quality controls. Made of raw cow's milk and aged for a minimum of 75 days, this semi-hard cheese has a dense texture and a seriously intense, fruity flavor.

Ingredients

Fresh, part skim cows milk, cheese culture, salt, enzymes

Allergens

Contains:

milk

Free From:

crustaceans, eggs, fish, peanuts, sesame, soy, tree nuts, wheat

Handling Suggestions

Keep refrigerated---
UNIT UPC: 852230003364

Serving Suggestions

Serving size is 1 piece (9.5g)

Prep & Cooking Suggestions

Open container and consume

Product Specifications

Brand	Manufacturer
Mifroma	Mifroma USA

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
852230003364	951.000	25003	10852230003361		7/3.35 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.6 lb	1.46 lb	Switzerland	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.8 in	7.1 in	5.9 in	0.29 ft3	20x7	62 days	35 °F / 37 °F

Mifroma

25003 - **Tete De Moine Rosettes**

First produced more than eight centuries ago by the monks of the abbey of Bellelay, Tte de Moine translates from French as Monks Head. This is a mocking name bestowed by French soldiers who compared the method of serving the cheese to shaving the top of a monks head.

Nutrition Analysis - By Measure

Calories	40	Total Fat	3 g	Sodium	55 mg
Protein	2	Trans Fats	0 g	Calcium	70 mg
Total Carbohydrates•••	0 g	Saturated Fat	2 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	10 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10 mg		
Vitamin A(IU)•		Vitamin D	0.1 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images