

#### Fromi

# 265321 - Fromage Truffenoire



You will love this Brie with truffle with its melting texture and creaminess: the cheeses come 3/4 ripened so that the aromas and truffle shavings diffuse slowly throughout the cheese. Refined and prefectly balanced pairing.



#### \* Benefits

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Ingredients	A Allergens
cow milk, salt, bacterial culture, rennet (animal), mascarpone (cream, cow milk, E330 citric acid), olive oil with truffle aroma, Tuber melanosporum	Contains:  in milk  Free From:  crustaceans in eggs in fish in peanuts  segs segs in fish in peanuts  segs in fish in pea

# **Nutrition Facts**

Servings per Container 15 Serving size 100.0g (100g)

Amount per serving Calories

357

% D	aily Value*
Total Fat 31g	0%
Saturated Fat 20g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 669mg	0%
Total Carbohydrate 0.9g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 168mg	0%
Iron 0mg	0%
Potassium 0mg	0%
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\* 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

4/8C UNIT UPC: 3292790265326

## **Serving Suggestions**

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#### Prep & Cooking Suggestions

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# Product Specifications

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Fromi			Fromi Rungis			
UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.	
3292790265326	26532	265321	93292790265329		1/3.3 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.87lb	3.3lb	France	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	10.23in	10.23in	2.75in	0.17ft3	12x20	27days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	357	Total Fat	31g	Sodium	669mg
Protein	18	Trans Fats	0g	Calcium	168mg
Total Carbohydrates···	0.9g	Saturated Fat	20g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
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	

0	Additional Images		

