



La Bonne Vie

29723 - Original Goat Cheese Pyramid

La Bonne Vie Goat Cheese Pyramid is crafted in France and is smooth and spreadable. Unlike so many goat cheese logs that are crumbly and sour, with a sharp, acidic bite. Goat Cheese Pyramid is a creamy fresh goat cheese with a light, lemony flavor.



Nutrition Facts

Servings per Container 5.3
Serving size 1.00Z (1oz)

Amount per serving
Calories 50

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0mg	0%
Potassium 0mg	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

La Bonne Vie Goat Cheese Pyramid is crafted in France and packed in a re-closable hexagonal container that preserves and protects the fresh, delicate cheese within. When foodies talk about authentic, traditional "chevre," THIS is what they're describing. Unlike so many goat cheese logs that are crumbly and sour, with a sharp, acidic bite La Bonne Vie Goat Cheese Pyramid is a smooth, creamy fresh goat cheese with a light, lemony flavor. This is a goat cheese that's good enough to serve on a cheese board, drizzled with honey or garnished with fresh berries, and enjoyed with a glass of Sauvignon Blanc. It's also incredibly versatile in the kitchen and can be sliced into wedges to top salads, spooned into omelets, or used instead of Greek yogurt or sour cream in numerous dishes. La Bonne Vie Goat Cheese Pyramid is gluten-free. Pro tip - invert the package and dip it in lukewarm water before opening to help cheese perfectly release from the packaging. A stunning display that will be the center point of your next cheese board.

Ingredients

Pasteurized goat's milk, salt lactic starters, coagulant.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

storage in fridge between 35.6 and 42.8 Fahrenheit degrees UNIT UPC: 820581281151

Serving Suggestions

Ideal for bread, dipping into the appetizer, cooking (sauces, soups, pies). This is a goat cheese that's good enough to serve on a cheese board, drizzled with honey or garnished with fresh berries and enjoyed with a glass of Sauvignon Blanc. It's also incredibly versatile in the kitchen and can be sliced into wedges to top salads, spooned into an omelets or used instead of Greek yogurt or sour cream in numerous dishes. La Bonne Vie Goat Cheese Pyramid is gluten-free. Pro tip - invert the package and dip in lukewarm water before opening to help cheese perfectly release from packaging.

Prep & Cooking Suggestions

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📄 Product Specifications

Brand	Manufacturer
La Bonne Vie	La Bonne Vie

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581281151	102514	29723	10820581281288		10/5.29 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.53lb	3.3lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.66in	9.21in	2.75in	0.2ft3	10x15	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	50	Total Fat	4g	Sodium	110mg
Protein	3	Trans Fats	0g	Calcium	20mg
Total Carbohydrates...	0g	Saturated Fat	3g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(U)		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

