

Egalite

30561 - Brie Wheel



Brie is the best known French cheese and its flavor varies from fruity, mild and nutty, to rich and tangy. Brie is one of the great dessert cheeses and its creamy, buttery texture lends itself well to pairings of fresh baked breads and fruit jams.



* Benefits

Brie is the best known French cheese and even has the nickname "The Queen of Cheeses". Egalite Brie is a soft cheese named after the French region Brie, where it was originally created. This Brie is slightly pale in color with a white pillowy rind. Its flavor varies depending upon the ingredients added while producing the cheese. These flavors can vary from fruity, mild, nutty, and tangy. Brie is one of the great dessert cheeses and its creamy, buttery texture lends itself well to pairings of fresh baked breads and fruit jams.

Ingredients	▲ Allergens
PASTEURIZED COWS MILK, SALT, CULTURES, ENZYMES.	Contains:
	Free From: (Sp) crustaceans (O) eggs (So) fish (N) peanuts (A) sesame (N) soy (M) tree nuts (R) wheat

Nutrition Facts

Servings per Container 106 Serving size 1.00Z (10z)

Amount per serving Calories

105

	103
% D	aily Value*
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	30%
Sodium 143mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	_
	201
Vitamin D	0%
Calcium	8%
Iron	0%
Potassium	1%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated until ready to serve.

Serving Suggestions

Remove from packaging and cut into desired size.

Prep & Cooking Suggestions

Remove from packaging and slice into desired size. Serve alongside fresh baked breads and fruit jams.



Product Specifications

		Branc	1		Manufacturer			
	Egalite			Egalite				
UPC MFG # SPC #		GTIN	Pack	Pack Desc.				
		189	30561	90	820581305638		1/6.6 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.38lb	6.6lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.8in	14.4in	2.4in	0.3ft3	6x25	45days	35°F / 37°F





Egalite 30561 - **Brie Wheel**



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Nutrition Analysis - By Measure

Calories	105	Total Fat	9g	Sodium	143mg
Protein	5	Trans Fats	0g	Calcium	
Total Carbohydrates•••	0g	Saturated Fat	6g	Iron	
Sugars	0g	Added Sugars	0g	Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium	<u> </u>	Sulphites	_	Nitrates	

0	Additional Images						

