



Egalite

30564 - Camembert Wheel

Camembert is a cousin to Brie. Made in smaller rounds and hailing from Normandy, Camembert is traditionally stronger and has more "mushroomy" and earthy flavors than its buttery brie cousin.



Nutrition Facts

Servings per Container 0
Serving size 1.00Z (1oz)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 8g	12%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 25mg	8%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D	0%
Calcium	15%
Iron	0%
Potassium	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

Camembert is a cousin to Brie. Made in smaller rounds and hailing from Normandy, Camembert is traditionally stronger and has more "mushroomy" and earthy flavors than its buttery brie cousin. Depending on ripeness, a Camembert will smell like mushrooms and earth, and taste like cream, garlic and cruciferous vegetables. After a short time aging, this cheese is ever-evolving. A single wheel will taste slightly different every day and offer exciting complexity every time. It pairs well with sparkling wines or oaky Chardonnay, and your favorite fruit preserve.

Ingredients

Pasteurized Cow's Milk, Salt, Animal Rennet, Starter Cultures

⚠ Allergens

Contains:



Free From:



Handling Suggestions

See label for suggestions

Serving Suggestions

Camembert can be eaten at room temperature or warmed up. It is great with breads, fruit, pears and preserves. If eaten warm, it is great to use with potatoes, pastas, and panini dishes. Perfect for serving on cheeseboards as well.

Prep & Cooking Suggestions

Ready to go

📄 Product Specifications

Brand	Manufacturer	Product Category
Egalite	Egalite	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581305642	54926	30564	10820581305649		8/8.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.6lb	4.4lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
5in	5in	5in	0.07ft3	20x10	30days	35°F / 37°F



Egalite

30564 - Camembert Wheel

Camembert is a cousin to Brie. Made is smaller rounds and hailing from Normandy, Camembert is traditionally stronger and has more "mushroomy" and earthy flavors than it's buttery brie cousin.



Nutrition Analysis - By Measure

Calories	90	Total Fat	8g	Sodium	100mg
Protein	5	Trans Fats		Calcium	
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	
Sugars	0g	Added Sugars	0g	Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

