

Mifroma

307800 - Tete De Moine Wheel



Made from unpasteurized cows milk, the cheese was first created by monks and features a full, nutty and intense flavor. Considered to be more flavorful. Tete de Moine is a treasure in the arsenal of Switzerlands cheeses.



* Benefits

Tete De Moine is NATURAL, FIRM, REDDISH/BROWN RIND wheel.

Ingredients	▲ Allergens
Fresh-part Skim Cows Milk, Cheese Culture, Salt, Enzymes	Contains:
	Free From: crustaceans eggs fish peanuts sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 32 Serving size 1inchcube (102)

Amount per serving Calories

110

Calonies	110
%	Daily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 220mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 180mg	15%
Iron 0.6mg	4%
Potassium 20mg	0%

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

a day is used for general nutrition advice.

Handling Suggestions

Refrigerate

Serving Suggestions

To create beautiful Tte de Moine florets, use a Girolle cheese cutter. First, cut approximately 1 inch off the top of the cheese with a regular knife. Then, remove the Girolle blade and place the cheese on the post. Push the cheese down securely onto the small blades on the base. Place the cutter blade on top and rotate no need for excessive pressure or you can cut into 1 inch cubes.

Prep & Cooking Suggestions

Ready to eat

Product Specifications

Brand	Manufacturer
Mifroma	Mifroma USA

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	A030780	307800	17617067017607		4/2 LB

Gross	s Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8	3.5lb	8lb	Switzerland	No	

	Shipping Information						
Length Width Height Volume TlxHI Shelf Life Storage Temp From/					Storage Temp From/To		
	9.4in	9.4in	4.3in	0.22ft3	5x20	117days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	220mg
Protein	7	Trans Fats	0g	Calcium	180mg
Total Carbohydrates	0g	Saturated Fat	6g	Iron	0.6mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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					

