



Beillevaire
35279 - Buchette De Chevre

The Long Blanc is made from pasteurised goat's milk. It is made in our Fontenille workshop. The paste is white (ivory), smooth and slightly crumbly. The taste is fresh and slightly lemony. The rind is thin and white.



* Benefits

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Fontenille is our workshop near niort. It is an artisanal production of goat's milk cheese, homemade. The Long Blanc is the perfect cheese to mature, in good condition or to use fresh, on bread, toast or green salade for summer recipes.

Ingredients

Pasteurised goat's milk (from organic farming)(97.49%), lactic ferments (1.8%), salt (0.51%), animal rennet (0.2%).

⚠ Allergens

Free From:

soy tree nuts wheat

Nutrition Facts

Servings per Container 5
Serving size 30.0g (30g)

Amount per serving
Calories 81

	% Daily Value*
Total Fat 7g	11%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 29mg	10%
Sodium 61mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 32mg	4%
Iron 0mg	0%
Potassium 78mg	2%

* 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

chilled

Serving Suggestions

ready to eat

Prep & Cooking Suggestions

ready to eat

✎ Product Specifications

Brand	Manufacturer
Beillevaire	Pascal Beillevaire

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
348313030131	3013	35279	03483130030135		6/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.5lb	2.25lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11.6in	7.68in	2.17in	0.11ft3	13x10	35days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	81	Total Fat	7g	Sodium	61mg
Protein	4	Trans Fats		Calcium	32mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	78mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	29mg		
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	



Additional Images

