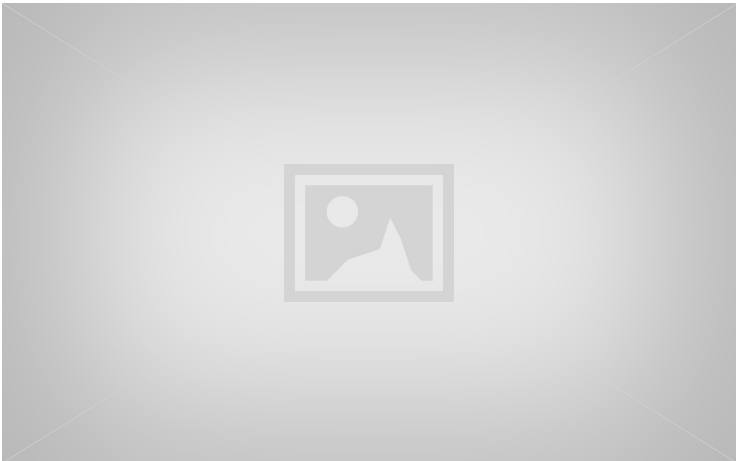




Livradois

361 - Cantalet 4 Months Aoc

Semi-hard uncooked pressed cheese. French Mountain PDO cheese from Auvergne.



\* Benefits

Cantal cheese is named after the Cantal Mountains where the cheese comes from, in the Auvergne region. Product made from local cows milk in the middle of France, at the center of a volcanic environment. Cantal is one of the oldest French cheeses and has been cherished by the French throughout history. It is the 4th biggest French AOP cheese in terms of volume. Young cantal has a rustic, milky aroma and nutty flavor with a smooth and firm texture and a natural rind. Aspect: regular cylindrical shape, slightly undercut, rounded edges, slight frame visible canvas. Crusting end of golden to tan. Homogeneous paste with a slight marbling of creamy ivory to straw. Texture: Firm and supple. Taste: fruity.

Ingredients

pasteurized cow's milk, salt, lactic starters, animal rennet.

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 soy tree nuts wheat

Nutrition Facts

Servings per Container 320  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 100**

	% Daily Value*
Total Fat 8g	13%
Saturated Fat 4g	24%
Trans Fat	
Cholesterol 30mg	8%
Sodium 250mg	11%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 213mg	15%
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.

Handling Suggestions

See label for suggestions

Serving Suggestions

Undisputed star of cheese platters, Cantal has a place of excellence on cheese trays. A slice of Cantal with a piece of bread in a snack, some dices of Cantal in the salad, grated Cantal on pasta or pizza: it is an ingredient of first choice. Accompany your cold winter days with a hot slice of melted Cantal, and your warm summer evenings with a Cantal Burger!

Prep & Cooking Suggestions

Golden rule: to appreciate the PDO Cantal, you must put it out of the fridge at least 30 minutes before serving.

📄 Product Specifications

Brand	Manufacturer
Livradois	SOCIETE FROMAGERE DU LIVR

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	685	361	93376963467694		1/19 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17.96lb	17.72lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.6in	8.9in	9.7in	0.48ft3	15x2	60days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	250mg
Protein	7	Trans Fats		Calcium	213mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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

