

## Le Duc 436011 - **Le Duc Vacherin**

Le Duc Vacherin is a silky soft cheese wrapped in spruce bark. It is best enjoyed close to the use-by date when the smooth pinkish rind starts to ripple and bulge, and the inside softens to a rich creamy melt-in-the-mouth texture with just a hint of the forest.



		<b>Nutrition Facts</b>				
	Servings per Container 7 Serving size 1.00Z (1oz)					
		Amount per serving Calories	100			
		% Daily Value*				
		Total Fat 9g	14%			
		Saturated Fat 5g	25%			
		Trans Fat				
	Cholesterol 25mg	8%				
<b>★</b> Benefits		Sodium 132mg	5%			
	Total Carbohydrate Og	0%				
Le Duc Vacherin is a silky soft cheese wrapped in spruce specially made for Will in the mountains of the Franche ( spruce bound cheeses of the region but available all yea	Dietary Fiber 0g	0%				
thin ring of traditional bark skilfully cut from the local sp when young, it is best enjoyed close to the use-by date w	Total Sugars 0g					
and the inside softens to a rich creamy melt-in-the-mout	Includes 0g Added Sugar	0%				
Ingredients	Allergens	Protein 4g				
		Vitamin D 0mcg	0%			
Pasteurized Cow's Milk, Salt, Rennet, Bacterial Cultures	Contains:	Calcium 14mg	1%			
	milk	Iron Omg	0%			
	Free From:	Potassium 0mg	0%			
	(Second second s	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.	h a nutrient in			

### Handling Suggestions

Keep refrigerated. Bring to room temp for 30 mins before serving. Wrap any remaining cheese in original paper not plastic. Store in humid part of fridge

Serving Suggestions

On a cheese board with Pinot Noir | Baked with white wine, herbs & garlic | with a top peeled back and a spoon | pinot noir, pinot blanc

# Prep & Cooking Suggestions

Remove plastic film, replace cheese in wooden box. Preheat oven to 400 F. Place top lid on base of the box and wrap the base tightly in foil. Pre heat oven to Bake for 25- 30 minutes until golden. Serve with baked potatoes, garlic croutons, cornichons and cured meats. A traditional white wine from the region, such as Roussette de Savoie or Cotes-du-Jura to accompany.

# Product Specifications

Brand			Manufacturer							
Le Duc			Dexpa							
UF	РС	MFG #	2	SPC #		GTIN		Pa	ack	Pack Desc.
820581	127763	436011	4	36011	3332	324440148763		3		6/7 OZ
Gross V	Veight	Net Wei	eight Country of Origin		Kos	osher Chil		ild Nutrition		
3lt	<b>)</b>	2.62lb	)		France		N	lo		
Shipping Information										
Length	Width	Height	Volu	ume	TIxHI	Shelf L	ife	Storage Temp From/To		
15.67in	9.33in	2.44in	0.2	1ft3	14x15	33da	ys	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	132mg
Protein	4	Trans Fats		Calcium	14mg
Total Carbohydrates…	Og	Saturated Fat	5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	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	

### Additional Images

