



Vermont Creamery
44408 - Mascarpone

Ridiculously rich and velvety Italian-style cream cheese. Made from fresh, local cream sourced from the St. Albans Cooperative. Once the cream is pasteurized, it is then cooked at high temperature until it is thick, smooth and sweet.



Nutrition Facts

| | |
|-------------------------|-------------|
| Servings per Container | 8 |
| Serving size | 1.00Z (1oz) |
| Amount per serving | |
| Calories | 120 |
| % Daily Value* | |
| Total Fat 12g | 0% |
| Saturated Fat 8g | 0% |
| Trans Fat 0g | |
| Cholesterol 40mg | 0% |
| Sodium 15mg | 0% |
| Total Carbohydrate 3g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 2g | |
| Includes 0g Added Sugar | 0% |
| Protein 1g | |
| Vitamin D 0mcg | 0% |
| Calcium 31mg | 0% |
| Iron 0mg | 0% |
| Potassium 45mg | 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

Rich, decadent and luscious Italian-style cream cheese made from fresh, Vermont cream.

Ingredients

Pasteurized Cultured Cream, Skim Milk, Glucano-Delta-Lactone. CONTAINS: Milk

Allergens

Contains:



Free From:



Handling Suggestions

See label for suggestions
UNIT UPC: 011826400103

Serving Suggestions

Swirl into soups or fold into risotto and polenta. Make it mascarpone - meet the magical ingredient in the classic Italian dessert Tiramisu. Whip it and sweeten for a fast frosting or cupcake filling.

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

| Brand | | | Manufacturer | | | |
|----------------------|------------|-------------------|------------------|-----------------|------------|----------------------|
| Vermont Creamery | | | Land O Lakes Inc | | | |
| | | | | | | |
| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. | |
| 011826400103 | 41000-12 | 44408 | 10011826410000 | | 12/8 OZ | |
| | | | | | | |
| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition | | |
| 7lb | 6lb | United States | Yes | | | |
| | | | | | | |
| Shipping Information | | | | | | |
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 11.8in | 8.06in | 5.44in | 0.3ft3 | 19x8 | 68days | 35°F / 37°F |



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Nutrition Analysis - By Measure

| | | | | | |
|------------------------|-----|---------------------|------|---------------|------|
| Calories | 120 | Total Fat | 12g | Sodium | 15mg |
| Protein | 1 | Trans Fats | 0g | Calcium | 31mg |
| Total Carbohydrates... | 3g | Saturated Fat | 8g | Iron | 0mg |
| Sugars | 2g | Added Sugars | 0g | Potassium | 45mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 40mg | | |
| Vitamin A(IU)• | | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

