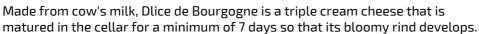


#### Lincet

## 45405 - Delice De Bourgogne Triple Crme







### \* Benefits

Dlice de Bourgogne is a French cheese from the Burgundy region.he Delice de Bourgogne is a cheese made from pasteurized cow's milk. With a soft paste and a bloomy rind, it is enriched with fresh cream before being refined, which explains its fat content. Due to its pasteurized side, the Delice de Bourgogne can be suitable for pregnant women looking to enjoy cheese (very fatty in the case of the delice) during pregnancy. For the more curious or cheese lovers, know that the optimal tasting period for this product is from June to November after being matured.

Ingredients	Allergens
Pasteurized whole cows milk with addition of cream (origin : France), salt, cultured milk, rennet	Contains:  in milk  Free From:  crustaceans eggs fish peanuts

# **Nutrition Facts**

Servings per Container 70 **28grams (1oz)** Serving size

## **Amount per serving Calories**

115

%	Daily Value*
Total Fat 11g	17%
Saturated Fat 8g	40%
Trans Fat 0.3g	
Cholesterol 42mg	14%
Sodium 220mg	9%
Total Carbohydrate 0.6g	0%
Dietary Fiber 0g	0%
Total Sugars 0.1g	
Includes 0g Added Sugar	0%
Protein 2.8g	_
Vitamin D 0mcg	0%
Calcium 0.3mg	3%
Iron 0mg	0%
Potassium 0mg	0%

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

a day is used for general nutrition advice.

# **Product Specifications**

Sesame Soy (1) tree nuts (2) wheat

## **Handling Suggestions** Refrigerate

# Serving Suggestions

Start with a white wine, such as Santenay or Ladoix. But if you want a miracle with this smoothness that brings the delicacy of Burgundy then a Chambolle-Musigny will do its work and if you want to enter the divine a Chambole-Musigny 1er Cru Les Amoureuses. If you are attracted by the crunchiness of the fruit then a Givry will be more in accord with your palate.

### Prep & Cooking Suggestions

Ready to eat

Brand	Manufacturer
Lincet	Dexpa

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	45698	45405	03263091002149		1/4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.46lb	4lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9in	8.3in	2.9in	0.13ft3	19x10	52days	35°F / 37°F





### Lincet

## 45405 - Delice De Bourgogne Triple Crme



Made from cow's milk, Dlice de Bourgogne is a triple cream cheese that is matured in the cellar for a minimum of 7 days so that its bloomy rind develops.

## Nutrition Analysis - By Measure

Calories	115	Total Fat	11g	Sodium	220mg
Protein	2.8	Trans Fats	0.3g	Calcium	0.3mg
Total Carbohydrates•••	0.6g	Saturated Fat	8g	Iron	0mg
Sugars	0.1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	42mg		
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					

