



Fromager dâ Affinois

46 - Brebicet

Delicate sheep's milk flavor combined with the smoothness of a double cream cheese. Ultrafiltration: one-of-a-kind cheese making process. Unique cheese made by Guilloteau dairy. French cheese.



* Benefits

Local product made in the French Rhone Alpes region from local sheep's milk. A double cream soft ripened cheese specialty, distinguished by its delicate taste of sheep's milk, cream, and incomparable melt-in-mouth texture. Its bloomy, vevelly, white thin rind surrounds a seductively soft interior and its mild & buttery flavor features a hint of sweetness. Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process. Suitable for vegetarian (microbial enzymes).
*The Fromager dAffinois cheese is made from a unique making process: the ultrafiltration. The pasteurized milk is directly filtered through very thin membranes that will separate the whey from the curd. This unique process replaces the traditional draining phase and retains more nutrients in the final cheese. It is one of a kind cheese making process that no other dairy has been able to reproduce to date.
Guilloteau dairy was created by Jean-Claude Guilloteau in 1981. 3 French production sites. Wide range of soft cheeses with various flavor profiles. Cow/goat/sheep's milk, light/double/triple cream, flavored, blue: everyone will find a cheese to taste. USP: a very thin rind, a smooth and consistent texture, a delicately characteristic taste.

Nutrition Facts

Servings per Container 35
Serving size 1.00Z (1oz)

Amount per serving
Calories 90

% Daily Value*

Total Fat 8g 10%
Saturated Fat 6g 30%
Trans Fat

Cholesterol 25mg 8%

Sodium 180mg 8%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 6g

Vitamin D 0mcg 0%

Calcium 153mg 12%

Iron 0mg 0%

Potassium 35mg 1%

* 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.

Ingredients

Sheep's milk, Salt, Cheese cultures, Microbial enzymes

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

It is the perfect addition to any cheese plate or picnic basket, and can be paired with all manner of crackers, baguette, fruits, and sparkling wine.

Prep & Cooking Suggestions

Take out the fridge 30 mn before eating it.

📄 Product Specifications

Brand	Manufacturer	Product Category
Fromager dâ Affinois	Guilloteau Fromagerie	Cheese Specialty

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	633	46	20746395004615		1/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.56lb	2.3lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.08in	7.32in	3.1in	0.13ft3	18x15	70days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	8g	Sodium	180mg
Protein	6	Trans Fats		Calcium	153mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	35mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		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

