

### **Charles Arnaud**

### 461514 - **Aged 15 Month Comte**



200 medals in total (24 gold) won at the Paris General Agricultural Contest since 1976. Biggest Comt cellars in the world. Happy cow (minimum 1 hectare of grassland for each) and exceptionnal mountain terroir (altitude up to 3,200 feet). Great taste



### \* Benefits

This reference is exclusively produced for Whole Foods Market! Charles Arnaud is a family owned dairy brand. This French Comt cheese specialist exists since 1907. Comt is a well-known cows milk hard cheese with a slight nutty taste. Charles Arnaud Comts maturation is run by their cheese Masters in the most prestigious cave in the world: Le Fort des Rousses, a very old military fort built by Napoleon III in the Jura Mountain (near Switzerland). Stunning aromatic wealth due to its terroir: cows eat fresh grass only, GMO and fermented fodder are prohibited.

Ingredients	▲ Allergens
Milk, Cheese cultures, salt, enzyme	Contains:  in milk  Free From:  contains:  in milk  Free server:  contains:  in milk  free From:  contains:  contains:  in milk  free From:  contains:  contains

# **Nutrition Facts**

Servings per Container 352 1.00Z (1oz) Serving size

Amount per serving Calories

120

Calonies	120
% D	aily Value*
Total Fat 10g	12%
Saturated Fat 6g	32%
Trans Fat 0g	
Cholesterol 30mg	11%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 278mg	20%
Iron 0mg	0%
Potassium 34mg	0%

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

Served on a cheese platter or inside a gourmet sandwich (beef panini?), Comt will amaze you by its delicateness. For more ordinary meals, you can also cook Comt with pasta and pesto or simply add some shaves on top of mashed potatoes. Great cheese for cooking recipes.

### Prep & Cooking Suggestions

Put the cheese out of the fridge or its packaging at least one hour before the tasting session. Cut in dices, slices or stick, depending on the food you serve with it.

### Product Specifications

Brand				Manufacturer			
Charles Arnaud				Fromageries Arnaud			

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	466 04	461514	93542864660049		1/22 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
23.01lb	21.99lb	France	No	

	Shipping Information							
Length Width Height Volume TlxHl Shelf Life Storage Temp From						Storage Temp From/To		
Ŀ	15.74in	15.74in	4.92in	0.71ft3	6x9	100days	35°F / 37°F	





## **Charles Arnaud**

## 461514 - **Aged 15 Month Comte**



200 medals in total (24 gold) won at the Paris General Agricultural Contest since 1976. Biggest Comt cellars in the world. Happy cow (minimum 1 hectare of grassland for each) and exceptionnal mountain terroir (altitude up to 3,200 feet). Great taste

### Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	100mg
Protein	7	Trans Fats	0g	Calcium	278mg
Total Carbohydrates···	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	34mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose	Lactose			Phosphorus	
Sucrose	Sucrose		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



