



Istara

46466 - Petit Basque Wheel

Made with 100% pure sheeps milk, Ptit Basque is aged for a minimum of 70 days. Traditionally, shepherds made this small cheese from the leftover curd set aside after milking their ewes.



Nutrition Facts

Servings per Container 24
Serving size 1oz

Amount per serving
Calories 120

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 7g	35%
<i>Trans Fat</i>	
Cholesterol 25mg	8%
Sodium 220mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 150mg	12%
Iron 0mg	0%
Potassium 0mg	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

Ptit Basque comes in a small cylindrical shape with a sculpted orange rind. Ptit Basque Istara has a smooth, sweet and delicate flavor, a distinctive aroma and nutty finish.

Ingredients

Pasteurized Sheep Milk, Salt, Rennet, Calcium chloride, Lactic starters. Colored with Caramel and Annato. CONTAINS: MILK.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated.

Serving Suggestions

Serving Suggestions: While people of the Basque Region savor Ptit Basque with black cherry jam, it can also be enjoyed as an appetizer, as a snack with fruits, with grilled vegetables and cured meats, and even in salads.
Suggested Wine pairings: Ptit Basque perfectly matches with a classic Spanish wine such as Ribera del Duero, or even a richer California Cabernet Sauvignon.

Prep & Cooking Suggestions

Ready to eat

📄 Product Specifications

Brand	Manufacturer	Product Category
Istara	Lactalis Export Americas	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	67507	46466	93023265082178		6/1.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9lb	8.5lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.2in	10.24in	4.25in	0.31ft3	11x11	72days	35°F / 37°F



Istara

46466 - Petit Basque Wheel

Made with 100% pure sheeps milk, Ptit Basque is aged for a minimum of 70 days. Traditionally, shepherds made this small cheese from the leftover curd set aside after milking their ewes.



Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	220mg
Protein	6	Trans Fats		Calcium	150mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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

