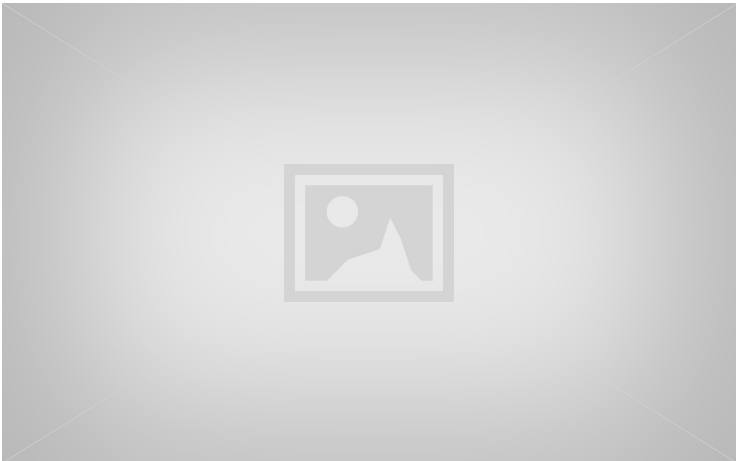




Charles Arnaud

465091 - Aged 12 Months Comte Eighth Wheel

Cheese made with raw cow's milk, cooked pressed and salted on the surface in the shape of a wheel. Rubbed rind, strong and grained, yellow to golden brown. Cheese made in France in the area AOP Comt.



* Benefits

Cheese made with raw cow's milk, cooked pressed and salted on the surface in the shape of a wheel weight from 32 to 45 kg, a diameter of from 55 to 75 cm with a heel straight or slightly convex from one height of 8 to 13 cm, rubbed rind, strong and grained, yellow to golden brown. Cheese made in France in the area AOP Comt.

Ingredients

Raw cows milk, cheese culture (milk), salt, animal rennet

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 178
Serving size 28.0g (28g)

Amount per serving
Calories 120

	% Daily 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 28mg	20%
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.

Handling Suggestions

Keep refrigerated

Serving Suggestions

Ideal for your lunch, dinner and aperitivo. On a french baguette, in a salad or some crackers. A great all rounder !

Prep & Cooking Suggestions

Remove from the fridge at least 30 minutes before eating it and enjoy.

✎ Product Specifications

Brand			Manufacturer			
Charles Arnaud			Fromageries Arnaud			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	469 08-EACH	465091	00000004650911		1/12 LB	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
24lb	24lb	France	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.5in	15.5in	5in	0.7ft3	12x4	98days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	100mg
Protein	7	Trans Fats	0g	Calcium	28mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	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

