



Spring Brook  
50553 - Tarentaise Quarter Wheel

Tarentaise is a farmstead cheese made using raw Jersey cows milk. It has a natural washed rind, is semi-firm in texture, and aged for 9 months. Depending on the season, the flavor profile can range from bright red berries and floral undertones to deeply brown butter, savory, and nutty.



\* Benefits

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Ingredients

raw cow milk, rennet, cultures, salt

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 80  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 124**

% Daily Value*	
Total Fat 10g	14%
Saturated Fat 6g	28%
Trans Fat 0g	
Cholesterol 29mg	9%
Sodium 151mg	6%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	
Vitamin D 0.15mcg	0%
Calcium 291mg	29%
Iron 0.14mg	0%
Potassium 27mg	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.

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Brand			Manufacturer			
Spring Brook			Spring Brook Farms			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	50553	50553	90820581505533		1/4.5 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
5.06lb		4.5lb	United States	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.5in	8.5in	3.75in	0.16ft3	30x10	90days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	124	Total Fat	10g	Sodium	151mg
Protein	8	Trans Fats	0g	Calcium	291mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0.14mg
Sugars	0g	Added Sugars	0g	Potassium	27mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	29mg		
Vitamin A(IU)•		Vitamin D	0.15mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

