

Livradois 50610 - Saint Nectaire Wheel

Saint Nectaire is an ancient French gourmet cheese with a natural rind, made in the beautiful mountains of the Auvergne region. This is a raw milk cheese in France, but in order to sell it in the USA, the French creamery makes a pasteurized version of mostly Salers cows.



SHAT	Servings per Container 64 Serving size 10Z			
27K mann des 22 Here (11)	TIER	Amount per serving Calories	100	
		% Da	ily Value*	
	and the second	Total Fat 8g	12%	
		Saturated Fat 5g	25%	
		Trans Fat 0g		
		Cholesterol 30mg	10%	
★ Benefits	Sodium 210mg	10%		
	Total Carbohydrate Og	0%		
Saint Nectaire is a PDO pasteurized and soft-textured monastery or texture, hazelnut, mushroom and fruit tones. The AOP/PDO chees This unique cheese comes solely from Frances Auvergne region, a	Dietary Fiber 0g	0%		
still produced by centuries-old traditional methods, hand-salted and slowly ripened by Livradois, a family-owned dairy since 1949. Appearance: rind with short mould, white, brown or grey, possible presence of yellow or red mould Paste of ivory color. Texture: homogen and supple paste with a few holes.		Total Sugars 0g		
Flavor: mild, melting and soft paste with savoury, nutty and fruity t	aste.	Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 6g		
5		Vitamin D 0mcg	%	
pasteurized cow's milk, salt, lactic starters, animal rennet	Contains:	Calcium 769.1mg		
	milk	Iron Omg		
	Free From:	Potassium 78.1mg	%	
	(Fight Crustaceans) (C) eggs (Fight (C) peanuts) (Fight C) peanuts	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.		

Handling Suggestions

See label for suggestions

Serving Suggestions

Saint Nectaire is an excellent choice for a cheese platter (espacially for cheese connoisseurs as being a speciality cheese). It makes an outstanding quiche and can even be used for a Raclette party (surprise your guests with this original choice!). Do not hesitate to savour it on toasts or crackers with a chutney or dried fruits.

Prep & Cooking Suggestions

Put the cheese out of the fridge at least one hour before tasting. Keep it chilled for a long conservation.

Product Specifications

Brand				Manufacturer				
Livradois				Societe Fromagere Du Livr				
UPC	MFG a	# SP	C #	GT	ĪN		Pack	Pack Desc.
	406	50	610 9	337696	7016607	,		2/4 LB
Gross Weight Net Weight		ght Cou	Country of Origin K		K	osher	Child Nutrition	
16.94lb		16.02ll	b	France			No	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf Li	ife	Storag	ge Temp From/To
18.31in	9.65in	2.64in	0.27ft3	7x15	30day	'S	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	210mg
Protein	6	Trans Fats	Og	Calcium	769.1mg
Total Carbohydrates…	Og	Saturated Fat	5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	78.1mg
Dietary Fiber	Og	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



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