

#### Germain

#### 50640 - Epoisses Aoc



Epoisses come from Burgundy, France and is one of Frances most notable cheeses. The rind is moist and reddish-brown after being washed in the spirit Marc de Bourgogne. The flavor is meaty and salty, like roast beef, salted peanuts, and buttery.



#### \* Benefits

The poisses PDO (Protected Designation of Origin) Germain is an authentic product of the Burgundy region, produced with the utmost respect of the original recipes. This cows milk cheese has a beautiful orange rind washed with Marc de Bourgogne (a local grape spirit) and a traditional creamy center with intense flavor.

Ingredients	A Allergens

# **Nutrition Facts**

#### Servings per Container Serving size

# Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
<i>Trans</i> Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	· %
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

<sup>\*</sup> 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**

#### Refrigerate

#### Serving Suggestions

For Breakfast you can dollop on waffles with whipped cream. Add to grilled cheese on whole grain bread with white cheddar, and sage. Make a cherry BBQ sauce by substituting the brown sugar with sour cherry spread

#### **Prep & Cooking Suggestions**

Ready to eat

# Product Specifications

Brand	Manufacturer	Product Category
Germain	Dexpa Air	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581506407	50958	50640	13336669000469		6/8.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.25lb	3.3lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.3in	9.4in	0.9in	0.07ft3	10x5	28days	35°F / 37°F





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### Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates···	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2∙
Monosodium	Sulphites	Nitrates

0	Additional Images		

