



Fromager dâ Affinois
5165 - D'affinois Excellence Triple Cream

Made in the Rhone-Alpes region of France this soft white cheese is similar to classic brie in appearance and flavor.



Nutrition Facts

Servings per Container 70
Serving size 1.00Z (1oz)

Amount per serving
Calories 120

% Daily Value*	
Total Fat 12g	15%
Saturated Fat 8g	40%
Trans Fat	
Cholesterol 35mg	12%
Sodium 150mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 91mg	7%
Iron 0mg	0%
Potassium 35mg	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.

* Benefits

Local product from French Rhne Alpes region made from local cows milk
buttery taste, smooth & extra-creamy texture thanks to the ultrafiltration process*
Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process*
Very thin rind
Suitable for vegetarian (microbial enzymes)
Enjoy the delicacy, the smoothness and the infinite sweetness of this Fromager d'Affinois Triple Cream to experience pure Excellence.
Ultrafiltration :
The pasteurized milk is directly filtered through very thin membranes that will separate the pre-cheese from the water. The rennet is then added directly in the pre-cheese. This unique process replaces the traditional draining phase and retains more nutriments in the final cheese. It is one of a kind cheese making process that no other dairy has been able to reproduce so far.

Ingredients

Cow's milk, Cream, Salt, Cheese cultures, Microbial enzymes

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

Perfect for you lunch, dinner & and aperitivo.
On a french baguette or on some crackers.

Prep & Cooking Suggestions

Take out the fridge 10 mn before eating it.

📝 Product Specifications

Brand	Manufacturer	Product Category
Fromager dâ Affinois	Guilloteau Fromagerie	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	5165	5165	10746395165012		1/4.4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.78lb	4.41lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.19in	9.8in	3.31in	0.25ft3	10x15	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	12g	Sodium	150mg
Protein	4	Trans Fats		Calcium	91mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	35mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
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

