



Fromager dâ Affinois

5219 - D'affinois Bleu Small

Made in the Rhone-Alpes region of France this is a brie-like cheese made with bue cheese cultures



Nutrition Facts

Servings per Container 6
Serving size 1.00Z (1oz)

Amount per serving
Calories 120

	% Daily Value*
Total Fat 12g	15%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 40mg	15%
Sodium 150mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 88mg	9%
Iron 0mg	0%
Potassium 40mg	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.

* Benefits

Local product from French Rhne Alpes region made from local cows milk
Mild 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)
Accessible and popular cheese
The best of the bleu d'affinois in a small format, perfect for the self-service, and easy for you (no need to cut it)
A melting and ultra creamy paste with the subtle blend of the sweet taste of blue and cream!

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 nutrients 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

See label for suggestions
UNIT UPC: 746395219084

Serving Suggestions

Ideal for your lunch, dinner and aperitivo. In a salad, on a baguel or a french baguet, this small blue cheese will be a perfect accompaniment for your meals preparation.

Prep & Cooking Suggestions

Take out the fridge 20 mn before eating it.

📄 Product Specifications

Brand	Manufacturer
Fromager dâ Affinois	Guilloteau Fromagerie

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
746395219084	5219	5219	10746395219081		8/6.3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.44lb	3.15lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.08in	7.32in	3.19in	0.14ft3	18x15	73days	35°F / 37°F



Fromager dâ Affinois

5219 - D'affinois Bleu Small

Made in the Rhone-Alpes region of France this is a brie-like cheese made with bue cheese cultures



Nutrition Analysis - By Measure

Calories	120	Total Fat	12g	Sodium	150mg
Protein	4	Trans Fats	0g	Calcium	88mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(U)		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

