

5333 - Brie De Meaux Wheel



Brie de Meaux is made in the Marne region of France. It's provenance can be traced back to Charlemagne in the 9th century. In 1815 it was named "The King of Cheeses".



* Benefits

Soft ripened cheese. Production is located in Seine & Marne in the heart of the Brie area. One of the oldest French cheeses: texts dating back to the reign of Charlemagne (in 774) have been discovered. At the Vienne congress, Brie de Meaux was declared the king of cheeses. One region, two cheeses, Fromage de Meaux and Fromage de Melun, inseparable brothers that are original in their different characters.

Ingredients	▲ Allergens
Milk, salt, starters, rennet	Contains: in milk Free From: contains: in milk Free From: contains: in milk in milk in peanuts in milk in milk in peanuts in milk in

Nutrition Facts

Servings per Container 100 Serving size 1.00Z (10z)

Amount per serving

70

Calulles	70	
% Dai	ly Value*	
Total Fat 6g	8%	
Saturated Fat 4g	20%	
Trans Fat 0g		
Cholesterol 20mg	7%	
Sodium 190mg	8%	
Total Carbohydrate 0.25g	0%	
Dietary Fiber 0g	0%	
Total Sugars 0g		
Includes 0g Added Sugar	0%	
Protein 6g		
Vitamin D 0.07mcg	0%	
Calcium 114mg	8%	
Iron 0.05mg	0%	
Potassium 41mg	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.

Handling Suggestions

See label for suggestions

inding suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Rouzaire		Dexpa				
UPC	MFG #	SPC#		GTIN	Pack	Pack Desc.
	53333	5333	934	123960002080		1/6.6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.22lb	6.22lb	France	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	8.2in	9.4in	0.8in	0.04ft3	6x20	42days	35°F / 37°F





Rouzaire

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Nutrition Analysis - By Measure

Calories	70	Total Fat	6g	Sodium	190mg
Protein	6	Trans Fats	0g	Calcium	114mg
Total Carbohydrates···	0.25g	Saturated Fat	4g	Iron	0.05mg
Sugars	0g	Added Sugars	0g	Potassium	41mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0.07mcg	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		

