



Fromi

553498 - Petit Delice Des Cremiers

The Petit delice des cremeiers Export is a soft cheese made from cow's milk from the Burgundy region. This typical vineyard cheese of 1kg is delivered in a nice wooden box. The cheese ripens in cellars siw days and then continues ripening in the wooden box for another 2 weeks.



Nutrition Facts

Servings per Container 7
Serving size 1oz (28g)

Amount per serving
Calories 110

% Daily Value*

Total Fat 11g 15%
Saturated Fat 7g 38%
Trans Fat 0g

Cholesterol 30mg 10%

Sodium 122mg 6%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 2g

Vitamin D 0mcg 0%

Calcium 11mg 1%

Iron 23mg 1%

Potassium 34mg 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

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Ingredients

Pasteurized cow's milk, cream, salt, animal rennet, ferments

Allergens

Contains:



Free From:



Handling Suggestions

refrigerate UNIT UPC:
3292790272225

Serving Suggestions

Ready to eat

Prep & Cooking Suggestions

Ready to eat

Product Specifications

Brand	Manufacturer
Fromi	Fromi Rungis

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
3292790272225	27222	553498	13292790272222		6/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.71lb	2.65lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.29in	8.58in	2.81in	0.17ft3	12x10	33days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	11g	Sodium	122mg
Protein	2	Trans Fats	0g	Calcium	11mg
Total Carbohydrates...	1g	Saturated Fat	7g	Iron	23mg
Sugars	0g	Added Sugars	0g	Potassium	34mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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

