



Jacquin

55786 - Valencay Traditional

Inspired by its raw milk cousin, the PDO Valenay, and produced using the exact same technics and know-how in the South of the Loire Valley of France by 4th generation family producer Fromagerie JACQUIN.



Nutrition Facts

Servings per Container **8**
Serving size **28grams (1oz)**

Amount per serving
Calories 90

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.7g	24%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 135mg	6%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	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

A specialty of the Jacquin cheese dairy, this truncated pyramid with an ashy rind, it's a must-have on any cheeseboard. Its texture is surprisingly firm and supple. This goat's cheese can be enjoyed young; creamy paste and melting texture or matured; aromas ranging from fresh walnut to dried fruit. It is made using unique artisanal processes such as ladle molding and handsalting, which have made our know-how.

Ingredients

Pasteurized goat's milk, salt, rennet, ferments, vegetable ash (pH buffer)

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated UNIT UPC: 812671029514

Serving Suggestions

Must-have on any cheeseboard

Prep & Cooking Suggestions

Enjoy at room temperature

📄 Product Specifications

Brand	Manufacturer
Jacquin	Dexpa

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
812671029514	55354	55786	13369640029517		6/7.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.85lb	2.92lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.8in	12in	2.6in	0.16ft3	10x5	29days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	7g	Sodium	135mg
Protein	6	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	4.7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

