



Henri Hutin

6656 - Belletoile Triple Crme Brie Wheel

Belletoile was first produced in 1960 and became the first triple crme brie exported to the USA. Belletoiles triple cream recipe adds cream to the traditional Brie recipe which develops its richness and buttery texture. Belletoile is the first and only imported Brie-certified VLOG non-GMO.



Nutrition Facts

Servings per Container 100
Serving size 30.0g (30g)

Amount per serving
Calories 127.5

	% Daily Value*
Total Fat 12g	16%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 41mg	14%
Sodium 148mg	6%
Total Carbohydrate 0.4g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4.3g	
Vitamin D 0mcg	0%
Calcium 0mg	8%
Iron 0mg	0%
Potassium 0mg	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

Belletoile was first produced in 1960 and became the first triple crme brie exported to the USA. Better than Brie! Belletoiles triple cream recipe adds cream to the traditional Brie recipe which develops its richness and buttery texture. Made by the Fromagerie Henri Hutin. East of France where Brie originated, Belletoile is the first and only imported Brie-certified VLOG non-GMO. Its all-natural and free from rBST. Perfect on any cheese platter, with nuts & fruit, such as grapes or figs. Pair with a nice Pinot Noir or better with Champagne to celebrate the king of Cheese. Spread on plain crackers or artisanal bread, or enjoy in sophisticated recipes

Ingredients

Pasteurized cow milk and cream, salt, cultures, animal rennet, penicilium candidum

Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated

Serving Suggestions

Perfect on any cheese platter
Accompanied by nuts & fruit, such as grapes
Spread on plain crackers or yeasty, crusty bread
As a sophisticated dessert cheese
To pair with a red wine such as Cabernet Sauvignon or Pinot Noir, or with Champagne for a decadent combo

Prep & Cooking Suggestions

Bring to room temperature to fully enjoy its creaminess.

Product Specifications

Brand	Manufacturer
Henri Hutin	Fromagerie Henri Hutin

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	9160	6656	90820581066560		1/6.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.6lb	6.6lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.6in	14in	1.3in	0.14ft3	6x25	80days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	127.5	Total Fat	12g	Sodium	148mg
Protein	4.3	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0.4g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	41mg		
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

