



Henri Hutin

# 66560 - Belletoile Brie Wedge Hand Wrapped

Belletoile was the first triple crme brie exported to the USA. Its recipe adds cream to the traditional Brie recipe which develops its richness & buttery texture. Made by the Fromagerie Henri Hutin. East of France where Brie originated, Belletoile is certified VLOG-NON GMO.



## Nutrition Facts

|                                |              |
|--------------------------------|--------------|
| <b>Servings per Container</b>  |              |
| <b>Serving size</b>            | <b>30g</b>   |
| <b>Amount per serving</b>      |              |
| <b>Calories</b>                | <b>127.5</b> |
| <small>% Daily Value*</small>  |              |
| <b>Total Fat</b> 12g           | <b>16%</b>   |
| Saturated Fat 8g               | <b>40%</b>   |
| Trans Fat 0g                   |              |
| <b>Cholesterol</b> 41mg        | <b>14%</b>   |
| <b>Sodium</b> 148mg            | <b>6%</b>    |
| <b>Total Carbohydrate</b> 0.4g | <b>0%</b>    |
| Dietary Fiber 0g               | <b>0%</b>    |
| Total Sugars 0g                |              |
| Includes 0g Added Sugar        | <b>0%</b>    |
| <b>Protein</b> 4.3g            |              |
| Vitamin D 0mcg                 | <b>0%</b>    |
| Calcium 85mg                   | <b>8%</b>    |
| Iron 0mg                       | <b>0%</b>    |
| Potassium 0mg                  | <b>1%</b>    |

\* 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 the very first triple crme ever to be exported to the U.S. It was eagerly sought after for its richness and buttery texture, and especially for its fresh and delightful flavor.

| Ingredients  | Allergens  |
|--|--|
| Pasteurized cow milk and cream, salt, cultures, animal rennet, penicilium candidum | <p><b>Contains:</b></p> <p> milk</p> <p><b>Free From:</b></p> <p> crustaceans  eggs  fish  peanuts</p> <p> sesame  soy  tree nuts  wheat</p> |

| Handling Suggestions  |
|---|
| Refrigerate   |
| Serving Suggestions   |
| Perfect on any cheese platter<br>Accompanied by nuts & fruit, such as grapes<br>Spread on plain crackers or yeasty, crusty bread<br>As a sophisticated dessert cheese<br>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 enjoy its creaminess   |

| Product Specifications |            |                   |                               |                 |                      |
|------------------------|------------|-------------------|-------------------------------|-----------------|----------------------|
| Brand                  |            |                   | Manufacturer                  |                 |                      |
| Henri Hutin            |            |                   | GOURMET FOODS INT CHEESE 1074 |                 |                      |
| UPC                    | MFG #      | SPC #             | GTIN                          | Pack            | Pack Desc.           |
|                        | 9160       | 66560             | 90820581665602                |                 | 1/6.5 LB             |
| Gross Weight           | Net Weight | Country of Origin | Kosher                        | Child Nutrition |                      |
| 6.87lb                 | 6.5lb      | France            | No                            |                 |                      |
| Shipping Information   |            |                   |                               |                 |                      |
| Length                 | Width      | Height            | Volume                        | TlxHI           | Shelf Life           |
| 11.63in                | 7.5in      | 5.88in            | 0.3ft3                        | 20x8            | 40days               |
|                        |            |                   |                               |                 | Storage Temp From/To |
|                        |            |                   |                               |                 | 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       | 85mg  |
| 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

