



**Fromager dâ Affinois**  
**67940 - D'affinois Wheel**

Best seller in the double cream cow's milk cheese category. Ultrafiltration: one-of-a-kind cheese making process. Unique cheese made by Guilloteau dairy. French cheese. Silver medal in 2016



**\* Benefits**

Local product made in the French Rhine Alpes region from local cow's milk.  
 A double cream soft ripened cheese specialty, distinguished by its delicate taste of cream, and incomparable melt-in-mouth texture! Very thin rind.  
 Accessible and popular cheese - best seller in its category.  
 Award: a silver medal at a Biennaly of Quality in Colmar - Grand agricole (Paris General Agricultural Context) in 2016. This is a sign of real expertise.  
 Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process\*  
 Suitable for vegetarian (microbial enzymes).  
 \*The Fromager d'Affinois cheese is made from a unique making process: the ultrafiltration.  
 The pasteurized milk is directly filtered through very thin membranes that will separate the pre-cheese from the water. Aim is to remove surplus water from the milk while at the same time retaining the nutrients and minerals (protein, fat content, calcium, etc.). This stage replaces the draining phase traditionally used in cheese-making. The rind is then added directly in the pre-cheese. This unique process replaces the traditional draining phase and retains more nutrients in the final cheese. It is one of a kind cheese making process that no other dairy has been able to reproduce so far.  
 Guilloteau dairy was created by Jean-Claude Guilloteau in 1981. 3 French production sites.  
 Wide range of soft cheeses with various flavor profiles.  
 Cow's milk, light double cream, flavored, blue, everyone will find a cheese to taste.  
 USP: a very thin rind, a smooth and consistent texture, a delicately characteristic taste.

**Nutrition Facts**

Servings per Container	70
Serving size	1oz
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 9g	<b>15%</b>
Saturated Fat 7g	<b>35%</b>
Trans Fat	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 119mg	<b>9%</b>
Iron 0mg	<b>0%</b>
Potassium 45mg	<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.

**Ingredients**

Cow's milk, Cream, Cheese cultures, Salt, Microbial enzymes

**⚠ Allergens**

**Contains:**



**Free From:**



**Handling Suggestions**

Refrigerate

**Serving Suggestions**

Perfect for your bagel, sandwich.  
 Ideal during your lunch & dinner or aperitivo on a french baguette or some crackers.  
 Perfect for your lunch, dinner and aperitivo.  
 On a french baguette or some crackers.  
 You can also use it in your salad to add a creamy melt-in-the-mouth texture.  
 For more originality, you can cut the upper rind off and dip a craker or a piece of bread inside the paste.

**Prep & Cooking Suggestions**

Take out the fridge 30 mn before eating.

**Product Specifications**

Brand	Manufacturer	Product Category
Fromager dâ Affinois	Guilloteau Fromagerie	Cheese Specialty

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
746395002617	261	67940	10746395002614		2/4.4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9.59lb	8.82lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.69in	9.84in	2.95in	0.33ft3	6x17	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	160mg
Protein	5	Trans Fats		Calcium	119mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	45mg
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

