

Affinois Fromager dâ 67940 - D'affinois Wheel

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



From		Nutrition FactsServings per Container70Serving size10z			
	Amount per serving Calories 10				
	% Daily Value*				
	Total Fat 9g	15%			
	Saturated Fat 7g				
	Trans Fat 0g				
	Cholesterol 30mg	10%			
★ Benefits	Sodium 160mg	9%			
		Total Carbohydrate Og	0%		
Local product made in the French Rhme Appex region from Local cover mile. A double cover on one (never of evere submit), big in discuss test set of cream, and incomparable metri-in-mouth testure I Very By in discuss test sets of the set of	Dietary Fiber 0g	0%			
amount or regulation includes trajences in marking process: the ultrafitzation. "The France and and an end from a unique making process: the ultrafitzation. The posteurised mills directly filtered brough very thin membrane that will separate the pre-cheese from the water. Am is to remove that no other water and the pre-cheese. This unique process that and the directly in the pre-cheese. This unique process that no other will any has been all been removed.	Total Sugars 0g				
Guilletaus day was created by Jaan-Claude Guilletaus in 1981. 3 French production sites. Wele range of a chr benesse with various faboro profiles. Cowlygad/sheeps milk: [bit/disclabetripie rozem, flaored, blue everyone will find a cheses to taste. US#s' a very thin ind, a simodi and consistent feature. J delicately characteristic taste.		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 5g			
		Vitamin D 0mcg	0%		
Cow's milk, Cream, Cheese	Contains:	Calcium 119mg	10%		
cultures, Salt, Microbial enzymes	(f) milk	Iron Omg	0%		
	Free From:	Potassium 45mg	0%		
	(Second construction of the second construction	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

Handling Suggestions

Refrigerate UNIT UPC: 746395002617

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					
Fromager dâ🛛 Affinois					Guilloteau Fromagerie					
UP	PC	MFG #	S	PC #		GTIN		Pa	ick	Pack Desc.
7463950	002617	261	6	7940	107	10746395002614		4		2/4.4 LB
Gross W	/eight	Net Weight Country		ntry o	y of Origin Kosh		osher	her Child Nutrition		
9.59	lb	8.82lb			Fran	France		No		
Shipping Information										
Length	Width	Height	Vol	ume	TIxHI	Shelf Life Storage Temp Fror		emp From/To		
19.69in	9.84in	2.95in	0.3	3ft3	6x17	90da	ys	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	160mg
Protein	5	Trans Fats	Og	Calcium	119mg
Total Carbohydrates…	Og	Saturated Fat	7g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	45mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		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



