



Guilloteau

679403 - D'affinois Wedge Hand Wrapped

Local product from French Rhones- Alpes region made from local cow milk. Mild taste, smooth & extra-creamy texture thanks to the ultrafiltration process



Nutrition Facts

Servings per Container 70
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

% Daily Value*

Total Fat	9g	15%
Saturated Fat	7g	35%
Trans Fat		
Cholesterol	30mg	10%
Sodium	160mg	7%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes	0g Added Sugar	0%
Protein	5g	
Vitamin D	0mcg	0%
Calcium	119mg	9%
Iron	0mg	0%
Potassium	45mg	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

Local product from French Rhone Alpes region made from local cows milk
Mild taste, smooth & extra-creamy texture thanks to the ultrafiltration process
Specific nutritional qualities: many phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process
Very thin rind
Suitable for vegetarian (microbial enzymes)
Accessible and popular cheese - best seller in its category
Award: a silver medal as a testimony of quality (in Concours Général Agricole (Paris General Agriculture Contest) in 2016. This is a sign of real expertise.
Ultrafiltration: The pasteurized milk is directly filtered through very thin membranes that will separate the pre-cheese from the whey. The rennet is then added directly in the pre-cheese. This unique process replaces the traditional draining phase and retains most 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.

Ingredients

Pasteurized Cow's milk, Cream, cheese culture, 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.

Good pairing with Sparkling wine like Champagne,Cava, Prosecco

Prep & Cooking Suggestions

Take out the fridge 10 minutes before eating.

📄 Product Specifications

Brand	Manufacturer	Product Category
Guilloteau	GOURMET FOODS INT CHEESE 1074	Cheese Brie

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	261	679403	90820581694039		1/4.4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.67lb	4.4lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	60days	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-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

