



Fromager dâ Affinois

67944 - Black Truffles Fromager D'affinois

Subtle and aromatic truffle flavors combined with the smoothness of a double cream cow's milk cheese. Innovative and prestigious mix of flavors. Ultrafiltration: one-of-a-king cheese making process. Unique cheese made by Guilloteau dairy.



Nutrition Facts

Servings per Container	7
Serving size	1.00Z (1oz)
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 9g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 160mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 119mg	10%
Iron 0mg	0%
Potassium 45mg	0%
* 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 made in the French Rhone Alpes region from local cows milk.
A double cream with typical truffle specialty, distinguished by its delicate notes of cream, and incomparable melt-in-mouth texture!
Product of excellence: Cheese made with black truffles from France, Perigord area.
Guilloteau Fromagerie d'Affinois, the truffle is not competing but adding
Value to any celebration paired with Champagne.
Specific nutritional qualities: more phosphorus and protein compared to other soft cheeses thanks to the ultrafiltration process*
Suitable for vegetarian (no animal enzymes).

*The Fromager d'Affinois cheese is made from a unique making process: the ultrafiltration.
The pasteurized milk is slowly 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, vitamins, etc.). This stage replaces the draining phase traditionally used in cheese making.
The result is then added directly to the pre-cream. 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.
Only origin of milk changes with seasons (from Perigord, Auvergne and Jura) but all cheeses are made in France.
Guilloteau dairy: more than 40 years of experience in cheese making.
USDA is a very thin rind, a smooth and consistent texture, a delicately characteristic taste.

Ingredients

Cow's milk, Cream, Cheese cultures, Salt, Black truffles (Perigord) 1%, Natural flavor, Microbial enzymes

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 sesame soy tree nuts wheat

Handling Suggestions

Refrigerate UNIT UPC:
746395500021

Serving Suggestions

Ideal for your celebration (prestigious ingredients) on a french baguette or some crackers.
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 and enjoy your time.

📄 Product Specifications

Brand			Manufacturer			
Fromager dâ Affinois			Guilloteau Fromagerie			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
746395500021	500	67944	10746395500028		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	0g	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(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

