



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-kind cheese making process. Unique cheese made by Guilloteau dairy.



* Benefits

Local product made in the French Rhone Alpes region from local cow milk.
A double cream with natural truffle essence, distinguished by its delicate notes of cream, and incomparable melt-in-mouth texture!
Product of excellence: cheese with the black truffles from France, Périgord area.
Guilloteau reserves cheese & truffles, the truffles are not competing for taste.
Very strong and concentrated natural cheese.
Perfect for any occasion paired with Champagne.
Specific nutritional values: 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 result is a cheese melted directly in the pot-pan. 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 other dairy has been able to reproduce so far.
Guilloteau dairy was created by Jean Claude Guilloteau in 1981, 3 French production sites.
Online retail distribution with certified direct suppliers. Your experience will find a cheese to taste.
Guilloteau Fromager d'affinois, 100% natural cheese. No preservatives and food additives to taste.
USP: a very thin rind, a smooth and consistent texture, a delicately characteristic taste.

Nutrition Facts

7 Servings Per Container

Serving size **1.00Z (1oz)**

Amount per serving
Calories 100

% Daily Value*

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

Ingredients

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

⚠ Allergens

Contains:



Free From:



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
9.59 lb	8.82 lb	France	No	

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



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-kind cheese making process. Unique cheese made by Guilloteau dairy.



Nutrition Analysis - By Measure

Calories	100	Total Fat	9 g	Sodium	160 mg
Protein	5	Trans Fats	0 g	Calcium	119 mg
Total Carbohydrates...	0 g	Saturated Fat	7 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	45 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

