



Fromi

703000 - Delice Pommard Son De Moutarde

This speciality is made from cow's milk from Burgundy region. The mix with a triple cream cheese and mustard bran is a true delight for young and old. This cheese can be enjoyed at the end of a meal but also as an aperitif



* Benefits

This speciality is made from cow's milk and was invented by a cheese maker in the Burgundy region (Beaune). The curd is drained in a cloth, which gives this cheese its particular fig-like shape.

Nutrition Facts

Servings per Container 20
Serving size 100.0g (100g)

Amount per serving
Calories 334

	% Daily Value*
Total Fat 32g	0%
Saturated Fat 21g	0%
Trans Fat 1g	
Cholesterol 105mg	0%
Sodium 472mg	472%
Total Carbohydrate 5g	0%
Dietary Fiber 1g	0%
Total Sugars 2.3g	
Includes 0g Added Sugar	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 90mg	0%
Iron 0.5mg	0%
Potassium 0mg	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

CHEESE 96 % origin France
INGREDIENT
- cow MILK 98.8 % origin France
INGREDIENT
- salt 1 % origin France
INGREDIENT
- rennet (ANIMAL, CALF) 0.1 % origin France
INGREDIENT
- Bacterial culture 0.1 % origin France
INGREDIENT
- MUSTARD bran 4 % F origin France
INGREDIENT

Allergens

Contains:



Free From:



Handling Suggestions

keep refrigerated UNIT UPC:
3760038790010

Serving Suggestions

Serve it as an appetizer. Spread it in cereal bread, along with figs and nuts.

Prep & Cooking Suggestions

Spread it in cereal bread, along with figs and nuts.

Product Specifications

Brand	Manufacturer
Fromi	Fromi Rungis

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
3760038790010	703000	703000	13760038790017		6/200 GR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.33lb	2.64lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.35in	10.24in	3.54in	0.32ft3	9x15	30days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	334	Total Fat	32g	Sodium	472mg
Protein	8	Trans Fats	1g	Calcium	90mg
Total Carbohydrates...	5g	Saturated Fat	21g	Iron	0.5mg
Sugars	2.3g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	105mg		
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

