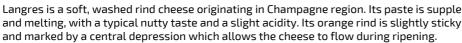


#### Fromi

# 709906 - Langres Aop Chalancey







#### \* Benefits

Langres AOP Chalancey USA is a soft ripened cheese made from pasteurized milk Langres is a soft, washed rind cheese originating in Champagne region. It is produced from pasteurised cow's milk. Its paste is supple and melting, with a typical nutty taste and a slight acidity. Its orange rind is slightly sticky and marked by a central depression which allows the cheese to flow during ripening. It is ideal as a cheese platter or in cooking, in hot or cold preparations.

### Ingredients

A Allergens

cow MILK 98.18 % origin France, salt 1.6 % origin France, LACTIC FERMENTS 0.1 %, rennet (ANIMAL, CALF) 0.1 %

#### **Contains:**



#### Free From:







# **Nutrition Facts**

Servings per Container 1.00Z (1oz) Serving size

# Amount per serving **Calories**

80

<u> </u>	
% Dai	ly Value*
Total Fat 7g	11%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	_
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 0mg	0%
Potassium 0mg	0%

<sup>\*</sup> 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.

### Handling Suggestions

refrigerate after open. Serve ambient temperature UNIT UPC: 3336660012518

#### Serving Suggestions

serve as an appertiser

## Prep & Cooking Suggestions

serve ambient temperature. Good in salads or sauses.

#### Product Specifications

Brand			Manufacturer					
Fromi			F	romi Ru	ıngis			
					]			

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
3336660012518	709906	709906	13336669312517		6/180 GR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.65lb	2.25lb	France	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
8.27in	12.8in	2.64in	0.16ft3	12x14	34days	35°F / 37°F	





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# 709906 - Langres Aop Chalancey



Langres is a soft, washed rind cheese originating in Champagne region. Its paste is supple and melting, with a typical nutty taste and a slight acidity. Its orange rind is slightly sticky and marked by a central depression which allows the cheese to flow during ripening.

# Nutrition Analysis - By Measure

Calories	80	Total Fat	7g	Sodium	180mg
Protein	5	Trans Fats	0g	Calcium	40mg
Total Carbohydrates	0g	Saturated Fat	4.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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	

0	Additional Images		

