



Societe

7542 - Roquefort Half Wheel

Socit Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk flavor balances the blue mold aroma creating the magic taste that made Roquefort famous the world over.



Nutrition Facts

Servings per Container 46
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

	% Daily Value*
Total Fat 9g	14%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 410mg	18%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 150mg	12%
Iron 0.36mg	2%
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.

* Benefits

On the wild and spectacular plateaus known as the Grands Causses in the Midi-Pyrnes region of France (South West), milk from the ewes of the Lacaunes breed and specific strains of Penicillium Roqueforti combine to produce Roquefort, a rich and savory cheese also known as the King of Cheese.

Ingredients

Whole Sheep's milk, Salt, Lactic Starter, Calf Rennet, Penicillium Roqueforti. Aged over 90 days.

Allergens

Contains:



Free From:



Handling Suggestions

See label for suggestions

Serving Suggestions

On a cheese plate and for cooking.

Prep & Cooking Suggestions

Socit Roquefort can be enjoyed on its own, with bread, or accompanied by apples, dried fruits and walnuts. Its creaminess can be enhanced by mixing it with butter.

Product Specifications

Brand	Manufacturer	Product Category
Societe	Lactalis Export Americas	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	135390	7542	93023265181321		2/2.9 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.17lb	5.73lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.83in	7.72in	4.88in	0.17ft3	24x8	150days	35°F / 37°F



Societe

7542 - Roquefort Half Wheel

Socit Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk flavor balances the blue mold aroma creating the magic taste that made Roquefort famous the world over.



Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	410mg
Protein	5	Trans Fats		Calcium	150mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0.36mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

