

#### Isigny St. Mere

#### 80333 - Petit Brie Bonhomme



The creamy of the cheese and its fruity notes can be combined well with a crispy baguette. To drink with a white wine semi dry with a medium long fruit note.



#### \* Benefits

This Isigny Ste-Mre Brie is a soft cheese with a mould rind which is left to drain slowly, on its own. It has a soft and creamy heart, with a slightly salty taste. Its velvety white rind is the result of being seeded with penicillium candidum.

Ingredients	▲ Allergens
Pasteurised cow's milk (contains lactose and casein), salt, lactic and acid starters, rennet.	Contains:  implies milk  Free From:  contains:  implies milk  Free From:  contains:  implies milk  free From:  implies milk  free mi

# **Nutrition Facts**

Servings per Container 30.0g (30g) Serving size

**Amount per serving** 

Calories

107.67

Calonics	107.07
	% Daily Value*
Total Fat 9.63g	13%
Saturated Fat 7.2g	36%
Trans Fat 0.3g	
Cholesterol 0mg	0%
Sodium 0.5mg	8%
<b>Total Carbohydrate</b> 0.15g	0%
Dietary Fiber 0g	0%
Total Sugars 0.15g	
Includes 0g Added Suga	ar <b>0%</b>
Protein 5.1g	
Vitamin D 0mcg	0%
Calcium Omg	0%
	0%
Iron 0mg	
Potassium 0mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

# **Handling Suggestions**

See label for suggestions UNIT UPC: 844218033395

## Serving Suggestions

See label for suggestions

## Prep & Cooking Suggestions

See label for suggestions



# Product Specifications

Brand	Manufacturer		
Isigny St. Mere	Isigny Sainte-Mere		

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
844218033395	3339 00 12	80333	13254550033399		12/9.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.4lb	7.7lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.2in	9.3in	3.9in	0.32ft3	12x16	28days	35°F / 37°F





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# Nutrition Analysis - By Measure

Calories	107.67	Total Fat	9.63g	Sodium	0.5mg
Protein	5.1	Trans Fats	0.3g	Calcium	0mg
Total Carbohydrates···	0.15g	Saturated Fat	7.2g	Iron	0mg
Sugars	0.15g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
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	al Images			

