

### Mouco 8615 - **Camembert**

A young MouCo Camembert will have a firm, creamy texture with a hint of tartness. As it ages the cheese develops a full-flavored nutty taste. In its most mature stage, our Camembert develops a strong, smooth flavor thats perfect when paired with fine crackers or breads, and a bit of fruit.



		<b>Nutrition Fac</b>	cts		
ORNED IN FORT C	POLLINS, COLORIDO	Servings per Container Serving size 1.00	4.4 Z (1oz)		
Mo	JC0	Amount per serving Calories	90		
og Camer	nbert		ly Value*		
CARLANED CHEES	toz (125g)	Total Fat 8g	12%		
		Saturated Fat 3g	15%		
		Trans Fat 0g			
		Cholesterol 15mg	5%		
🗱 Benefits		Sodium 170mg	7%		
-		Total Carbohydrate Og	0%		
MouCo Camembert is the first cheese we started producing, crafted experience can bring to this delectable cheese. One taste and youll k	now exactly what we mean!	Dietary Fiber 0g	0%		
The cheese goes through a growing phase much like children, you ca young and in the first few weeks, the Camembert will have a firm, cr teenage years, the cheese develops a full-flavored nutty taste, like te	eamy texture with more than a hint of tartness. As it ages into its enagers, slightly nutty. In its most mature stage, our Camembert	Total Sugars 0g	0%		
develops a buttery richness and is a little soft around the middle (Lik with fine crackers and a little bit of fruit.	e me-RP) with a strong, smooth flavor thats perfect when paired	Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 5g			
		Vitamin D 0.09mcg	0%		
Cultured Pasteurized Whole Cow's Milk, Salt, Rennet, Calcium Chloride	Contains:	Calcium 109mg	4%		
	milk	Iron 0.1mg	2%		
	Free From:	Potassium 52.4mg	0%		
	() crustaceans () eggs () fish () peanuts () sesame () soy () tree nuts () wheat	* The % Daily Value (DV) tells you how much a a serving of food contributes to a daily diet. 2, a day is used for general nutrition advice.	to a daily diet. 2,000 calories		

Handling Suggestions

Store in refrigerator until consumed UNIT UPC: 814228000229

#### Serving Suggestions

Eat on your favorite breads, crackers, or add to soups and salads. The creamy character of the cheese pairs nicely with a slightly sour fruit, or sauce well by adding a complimentary creamy character to the dish.

# Prep & Cooking Suggestions

Simply unwrap and slice and eat on your favorite breads, crackers, or add to soups and salads.

# Product Specifications

Brand					Μ	anuf	acture	r		
Моисо					Mouco	Chee	ese Co	Company		
UF	PC	MFG #	‡ S	PC #		GTIN		Pa	ick	Pack Desc.
814228	000229	CAM-1	2 8	8615	308′	422800	0220	20 1		12/4.4 OZ
Gross V	ss Weight Net Weight		Coui	ntry of	Origin	Ко	sher	Ch	ild Nutrition	
3.5	3.5lb 3.3lb		)	Ur	nited St	ates	1	10		
	Shipping Information									
Length	Width	Height	Volu	me	TIxHI	Shelf L	ife	Storage Temp From/To		
7in	7in	3.75in	0.11 <sup>-</sup>	ft3	30x12	28day	/S	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	90	Total Fat	8g	Sodium	170mg
Protein	5	Trans Fats	Og	Calcium	109mg
Total Carbohydrates…	Og	Saturated Fat	3g	Iron	0.1mg
Sugars	Og	Added Sugars	Og	Potassium	52.4mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•		Vitamin D	0.09mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

#### Additional Images



