



Livradois

9042 - Fourme D'ambert Wheel

The sweetest French blue cheese. Easy to start with for blue cheese beginners. French regional region, produced on a volcanic soil. Original shape (cylinder). PDO cheese.



* Benefits

Fourme d'Ambert is a PDO and a French cheese: blue-veined, unpasteurized cow's milk and GMO free. Or des Domes Fourme d'Ambert is one of the mildest blue cheese, creamy, with a delicate fruity flavor, mushroom overtones and a slightly nutty finish. This unique cheese comes solely from Frances Auvergne region, a volcanic and mountainous land with a harsh climate. The cheese is still produced by centuries-old traditional methods, hand-salted and slowly ripened by Livradois, a family-owned dairy since 1949 and the last producer to offer unpasteurized Bleu d'Auvergne to the US market.

Ingredients

Unpasteurized cow's milk, salt, animal rennet, lactic starters, Penicilium roqueforti.

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 88
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

% Daily Value*

Total Fat	8g	13%
Saturated Fat	6g	30%
Trans Fat		
Cholesterol	30mg	10%
Sodium	240mg	10%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	7g	
Vitamin D	0mcg	0%
Calcium	175mg	13%
Iron	0mg	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.

Handling Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
Livradois	Societe Fromagere Du Livr	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	467	9042	93376963684671		1/5.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9.52lb	8.56lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
4.8in	5in	6in	0.08ft3	20x5	60days	35°F / 37°F

Serving Suggestions

Either served on a cheese platter (blue cheese are essentials), crumbled or cooked into a sauce to accompany red meat or melted on a steak or a burger: PDO Fourme d'Ambert will surprise and satisfy cheese amators.

Prep & Cooking Suggestions

Put the cheese out of the fridge at least one hour before tasting. Keep it chilled and wrapped inside its aluminium packaging. Cut both edges and grab a spoon to dig in or simply cut thin triangle pieces of cheese out of a Fourme d'Ambert cylinder slice.



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	240mg
Protein	7	Trans Fats		Calcium	175mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
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

