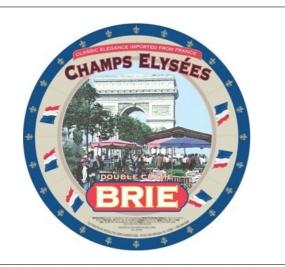


Ermitage

904871 - Champs Elysees Double Creme Brie 60



Our Champs Elysees Double Cream French Brie is creamier and smoother than other bries. Made by Ermitage since 1931 Cheesemaking Passion and Continual Commitment to Quality.



* Benefits

Our Champs Elysees Double Cream French Brie is creamier and smoother than other bries. Ermitage Cheesemaking Passion and Continual Commitment to Quality. Since 1931, Ermitage has been producing authentic French cheeses of uncompromising quality. With milk collected from cows grazing on the native grasses of the meadows of the Vosges Mountains of eastern France, the regions cheese heritage is preserved.

Ingredients	▲ Allergens
Cultured Pasteurized Milk and Cream, Salt, Enzymes	Contains:
	Free From: Solution crustaceans of eggs of fish of peanuts of tree nuts of the wheat

Nutrition Facts

Servings per Container 105 Serving size 1"Cube (10z)

Amount per serving Calories

90

Calones	90
% D	aily Value*
Total Fat 8g	12%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 200mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 98mg	10%
Iron 1mg	1%
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

refrigerate

Serving Suggestions

Use on French Baguette sandwiches, as a snack, on party trays when entertaining or along with many great recipes.

Prep & Cooking Suggestions

remove from package, let sit out on counter, serve at room temperture.

Product Specifications

	Brand		Manufacturer			
Ermitage		Specialties Agro-Alimenta				
UPC	MFG #	SPC #	GTIN Pack Pacl		Pack Desc.	
	1305	904871	96870160116005		1/6.6 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7lb	6.6lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.8in	14.4in	2.4in	0.3ft3	6x25	29days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	90	Total Fat	8g	Sodium	200mg
Protein	4	Trans Fats	0g	Calcium	98mg
Total Carbohydrates	0g	Saturated Fat	4.5g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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				

