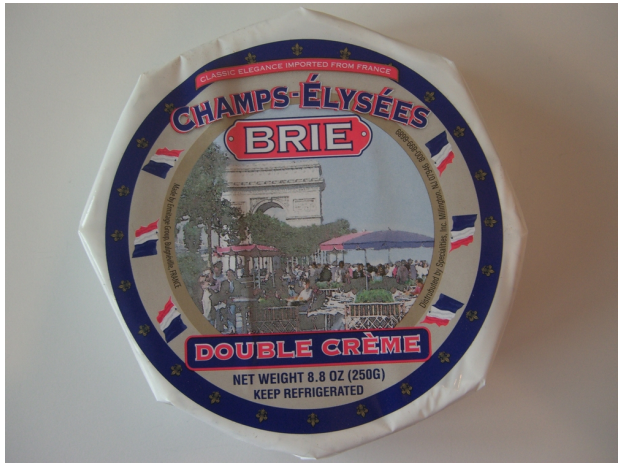




Ermitage

904926 - Champs Elysees Double Creme Brie Mi

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. If territory is important and we believe it is Ermitages family of authentic cheese products showcase the flavors and culture specific to this region.

Ingredients

Pasteurized Milk, Salt, Lactic Ferments, Ripening Cultures, Enzymes

Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 8.8  
Serving size 1"Cube (1oz)

Amount per serving  
Calories 100

	% Daily Value*
Total Fat 9g	14%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 200mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 98mg	10%
Iron 1mg	1%
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

Refrigerate UNIT UPC: 3250550019213

Serving Suggestions

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

Prep & Cooking Suggestions

Bring to room temperature for a smoother spread.

Product Specifications

Brand			Manufacturer				
Ermitage			Specialties Agro-Alimenta				
UPC		MFG #	SPC #	GTIN		Pack	Pack Desc.
3250550019213		1921	904926	13250550019210			12/8.8 OZ
Gross Weight		Net Weight		Country of Origin		Kosher	Child Nutrition
7lb		6.61lb		France		No	
Shipping Information							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9.02in	13.62in	3.8in	0.27ft3	9x13	29days	35°F / 37°F	



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Nutrition Analysis - By Measure

Calories	100	Total Fat	9g	Sodium	200mg
Protein	5	Trans Fats	0g	Calcium	98mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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 Images

