

#### **Aramits**

## 904939 - Ossau Iraty Aop Sheep's Milk Cheese



Ossau-Iraty AOP Aged 6 months. Artisan French Cheese from the slopes of the Pyrenees. Made using fresh milk from herds grazing on mountain slopes in France's Bearn & Pays Basque region.



#### \* Benefits

Ossau-Iraty AOP is from the Basque country and Bearn region of the French Pyrenees, this small round of cheese is made from floral sheep's milk and is matured for a minimum of 6 months. This allows for a creamy, yet firm texture consisting of a complex layering of flavors.

Ingredients	▲ Allergens
Thermized Sheep milk, Cheese Cultures, Rennet, Salt	Contains:  (i) milk  Free From:
	crustaceans eggs fish peanuts soy fish peanuts soy fish peanuts

# **Nutrition Facts**

Servings per Container 161 28gs (1oz) Serving size

**Amount per serving** Calories

122

Calonies	123
% [	Daily Value*
Total Fat 10g	12%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 26mg	9%
Sodium 188mg	8%
Total Carbohydrate 1g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 208mg	16%
Iron 0.18mg	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

Sheeps Milk Cheese serves as both an excellent table and cooking cheese. Cube it for snacking or slice it on sandwiches.

Prep & Cooking Suggestions

Cut and serve.

# Product Specifications

Brand			Manufacturer				
Aramits			Specialties Agro-Alimenta				
UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.		

UPC	MFG #	SPC #	GIIN	Раск	Pack Desc.
	1353	904939	13760032641353		2/10.1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.9lb	20.2lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.9in	9.5in	4.3in	0.45ft3	6x10	98days	35°F / 37°F





#### **Aramits**

## 904939 - Ossau Iraty Aop Sheep's Milk Cheese



Ossau-Iraty AOP Aged 6 months. Artisan French Cheese from the slopes of the Pyrenees. Made using fresh milk from herds grazing on mountain slopes in France's Bearn & Pays Basque region.

#### Nutrition Analysis - By Measure

Calories	123	Total Fat	10g	Sodium	188mg
Protein	7	Trans Fats	0g	Calcium	208mg
Total Carbohydrates···	1g	Saturated Fat	8g	Iron	0.18mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	26mg		
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		

