



Couronne

# 90660 - Brie Wheel

Couronne 60% is a traditional French Brie exported to the US and is the only lactic Brie on the US market. The texture is heterogeneous, meaning that the Brie has a core. The cheese is ripened. Made from grade A milk, Brie Couronne has the same consistent quality throughout the year.



## Nutrition Facts

Servings per Container	100
Serving size	1g
<b>Amount per serving</b>	
<b>Calories</b>	<b>110</b>
% Daily Value*	
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 7g	<b>35%</b>
Trans Fat	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 140mg	<b>6%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* 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.

### \* Benefits

Brie Couronne 60% is a traditional French Brie exported to the US since the last sixties. It is the only lactic Brie on the US market. Thanks to a special technology, the texture is heterogeneous texture, meaning that the Brie has a core. The cheese is ripening just as a raw milk brie would (from the outside to the center). Made from grade A, ultra filtrated milk, Brie Couronne has the same consistent quality throughout the year.

- Rich & smooth in flavor
- Not too fatty, not too lean, just right!
- Mild sweet and perfectly ripe
- Creamy texture

### Ingredients

PASTERURIZED COW MILK SALT CULTURES ANIMAL RENNET PENICILLIUM CANDIDUM

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

refrigerate

### Serving Suggestions

Perfect on any cheese platter  
Natural companion to crusty baguette & crisp Champagne  
Pairs nicely with fresh fruits at room temperature  
Baked & served with mushrooms, nuts, cranberries and drizzled honey

Brie COURONNE is certified VLOG non-GMO, sugar free and gluten free

### Prep & Cooking Suggestions

Slice and enjoy

### Product Specifications

Brand	Manufacturer	Product Category
Couronne	Fromagerie Henri Hutin	Cheese Brie

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581500801	9414	90660	90820581500804		1/6.6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.08lb	5.08lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14in	13.9in	1.8in	0.2ft3	6x25	80days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	140mg
Protein	5	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	7g	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

