

Rouge et Noir's Le Petit Bleu



American Cheese Society

Winner of "Best Bleu
Veined Cheese" - 2003

California State Fair

"Best of Show" - 2004

This creamy Bleu sensation is a wonderful medley of flavors made with local Jersey cow's milk. Triple Crème Brie with Bleu veins makes this cheese slightly sweet and piquant

with a fuller & mildly peppery flavor. Pairs well with your favorite fruit forward Pinot Noir or dry Gewürztraminer.

rBST Hormone Free! No-Animal Rennet

Ingredients: Pasteurized Cultured Cow's Milk, Cream, Salt and Enzymes

Nutritional Facts: Serving Size 1 oz. (28g)

Amounts per Serving: Calories 110, Fat Cal 90, Total Fat 10g, (15% DV), Sat Fat 7g (37% DV), Trans Fat 0g, Cholesterol 30mg (10% DV), Sodium 160mg (7% DV), Total Carb 0g (0% DV), Dietary Fiber 0g (0% DV), Sugars 0g, Protein 4g, Vitamin A (8% DV), Vitamin C (0% DV), Calcium (10% DV), Iron (0% DV)

Percent Daily Values (DV) are based on a 2,000 calorie diet.

<u>Item</u>	<u>Unit</u> <u>Size</u>	<u>Master</u> <u>Pack</u>	<u>UPC Code</u>	<u>Case Dimensions</u>			<u>Case</u> <u>Cube</u>	<u>Pallet</u>		<u>Weight</u> <u>Net Gross</u>
				<u>Height</u>	<u>Width</u>	<u>Length</u>		<u>Layer</u>	<u>Tier</u>	
835	4 oz.	8 (6/4oz)	0 74310 20100 6	3.75"	9.75"	19.75"	.42	8	12	12lb. 15.5lb.

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