



# Brie cheese diced IQF 2/11lb

## Cubes de fromage de brie.

PRODUCT OF FRANCE

57211



FROZEN SAVORY

IQF CHEESES

OTHER CHEESE

### Product Description

- White Toque's imported cheeses are individually quick frozen to preserve flavor and texture. They have identical flavor and texture as fresh and because they are IQF, they will not stick together. Use in sandwiches, salads, pizzas and cheese platters.

### Pack and Case Specifications

**Pack Net Weight**

11lb

**Packs per Case**

2

**Case Size (LxWxH)**

14.96"x 11.42"x 12.2"

**Case Cube**

1.21ft3

**Case Gross Weight**

24lb

**Cases per Pallet**

40 (8/5)

### Ingredients

COW MILK, SALT, STARTER CULTURE, COAGULANT.

### Physical

Weight: 0.028 oz - 0.04 oz (0.8-1.2 g)  
Size: 0.4"x0.4"x0.4" (+/- 0.1")  
Fat: >20%  
Fat in dry matter: >45%  
NaCl: 1.4 - 1.7%  
pH: 4.5-4.8

### Nutrition

Nutrition Facts	
Serving Size 1 oz (100g)	
Amount Per Serving	
Calories 300 Calories from Fat 210	
	% Daily Value*
Total Fat 23g	35%
Saturated Fat 17g	87%
Trans Fat 0g	
Cholesterol 100mg	33%
Sodium 630mg	26%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 21g	
Vitamin A 10%	Vitamin C 0%
Calcium 20%	Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Total Fat	Less than 85g	80g
Saturated Fat	Less than 25g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	38g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

### Organoleptic

Appearance: light yellow cubes.  
Texture: fine and melting, homogeneous, not sticky, without holes.  
Taste: typical of cow cheese.

### Allergens

COW'S MILK.

### Cooking Directions

Use straight from the freezer.

Use as an ingredient in sandwiches, salads, pizzas...

### Certificates and Claims

BRC, IFS, ISO 9001, not ionised.

### Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 24 months in the freezer, 4 days in the refrigerator between 36°F and 42°F.

### UPC code

