



Bons Mayennais Brie BD (Approx 3kg)

Additional Information

Product Code	031196
Product Description	The round, flat approx 3kg Brie features a white, bloomy rind and a creamy-yellow body which ripens from the edge to the centre. The chalky heart is more or less significant according to the ripening stage of the product. The diameter of the cheese is 34 cm and the height is between 3.5 cm and 4 cm.
Height (mm)	62.0000
Length (mm)	380.0000
Width (mm)	356.0000
Outer EAN 1	0
Storage Type	Chilled
Brand	Bons Mayennais

Ingredients

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Pasteurised Cow's Milk, Cultures (Milk), Salt

Allergens

Celery	No
Gluten	No
Crustacea	No
Egg	No
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	No

Nutritional Information

Carbohydrate Per 100g (g)	<0.5
Carbohydrate of which Sugars per 100g (g)	<0.5
Fat per 100g (g)	27
Fat of which Saturates per 100g (g)	20
Fibre per 100g	0
Energy per 100g (kcal)	319
Energy per 100g (kJ)	1322
Protein per 100g (g)	19
Salt per 100g (g)	1.2

Disclaimer:

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