



Le Ciel
de
Charlevoix



Maison Maurice Dufour



CANADIAN CHEESE
GRAND PRIX

A NOBLE FAMILY

Semi-soft,
blue-veined cheese
Made by our master
cheesemakers



Made from regional
whole cows' milk

The Ciel de Charlevoix is a lightly flavored blue-cheese that is perfect for those who want an introduction to this kind of product. Its soft blue-veined paste offers a pleasant, semi-sharp flavour.



2009 CANADIAN CHEESE GRAND PRIX
CHAMPION, BLUE-VEINED CHEESE CATEGORY

Valeur nutritive Nutrition Facts

Par cube de 3 cm (30 g) / Per 3 cm cube (30 g)

Teneur Amount	% valeur quotidienne % Daily Value	Serve <i>Le Ciel de Charlevoix</i> between 16° C to 17° C (about 30 min. at room temperature) Enjoy with dry fruit, chocolate and sweet liquor	
Calories / Calories 110		Origin: Baie-Saint-Paul, Charlevoix, Québec, Canada	
Lipides / Fat 8 g	12 %	History: May 2000	
Saturés / Saturated 5 g + Trans / Trans 0 g	27 %	Ripening: Minimum 60 days	
Cholestérol / Cholesterol 10 mg		Shelf life: 60 to 75 days (wheels only)	
Sodium / Sodium 210 mg	9 %	M.F.: 27 %	
Glucides / Carbohydrate 1 g	1 %	Moisture: 39 %	
Fibres / Fibre 0 g	0 %	Ingredients: Made from whole milk, salt, rennet, bacterial culture, P. Roqueforti	
Sucres / Sugars 0 g		Weight: Wheel, 2.5 kg Random net weight	Fixed weight 100 g (3.5 oz)
Protéines / Protein 7 g		Quantity: 1 x 2.5 kg	6 x 100 g (3.5 oz)
Vitamine A / Vitamin A	10 %	Dimension of the box: 22 cm L x 22 cm L x 12 cm H	22 cm L x 12.8 cm L x 10.6 cm H
Vitamine C / Vitamin C	0 %	Boxes / Layer: 12 units	40 x 6 units
Calcium / Calcium	20 %	Layers / Skid: 10 layers	8 layers
Fer / Iron	0 %	Total / Skid: 120 units	1920 units
		UCC 14: 9 0 698 822 00002 0	N/A
		UPC: N/A	698 822 00102 4



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