



Le
Migneron
de Charlevoix



Maison Maurice Dufour



CANADIAN CHEESE
GRAND PRIX

A NOBLE FAMILY

Semi-soft surface-ripened
washed rind cheese
Made by our master
cheesemakers



Made from regional
whole cows' milk

Its ivory white paste is supple and uniform and its
gentle aromas suggest cream and yoghurt. Taste buds
will note a hint of butter and hazelnut.

CANADIEN CHEESE
GRAND PRIX
WASHED RIND CATEGORY
2002



CANADIEN CHEESE
GRAND PRIX
GRAND CHAMPION
2002

Valeur nutritive Nutrition Facts

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

Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories 110	
Lipides / Fat 9 g	13 %
Saturés / Saturated 6 g + Trans / Trans 0,2 g	29 %
Cholestérol / Cholesterol 30 mg	
Sodium / Sodium 150 mg	6 %
Glucides / Carbohydrate 0 g	0 %
Fibres / Fibre 1 g	3 %
Sucres / Sugars 0 g	
Protéines / Protein 7 g	
Vitamine A / Vitamin A	15 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	8 %
Fer / Iron	0 %

Serve *Le Migneron de Charlevoix* between 16° C to 17° C (about 30 min. at room temperature). Please note that this cheese is regularly used in cooking (excellent for stuffing and sauces or as a topping)

Origin: Baie-Saint-Paul, Charlevoix, Québec, Canada	
History: March 1995	
Ripening: Minimum 50 days	
Shelf life: 60 to 75 days (wheels only)	
M.F.: 29 %	
Moisture: 47 %	
Ingredients: Made with whole milk, salt, rennet, bacterial culture, calcium chloride, lysosyme	
Weight: Wheel, 2.3 kg Random net weight	Fixed weight 140 g (4.9 oz)
Quantity: 1 x 2.3 kg	6 x 140 g (4.9 oz)
Dimension of the box: 26 cm L x 26 cm L x 6.5 cm H	22 cm L x 12.8 cm L x 10.6 cm H
Boxes / Layer: 12 units	40 x 6 units
Layers / Skid: 14 layers	8 layers
Total / Skid: 168 units	1920 units
UCC 14: 9 0 698 822 00001 3	N/A
UPC: N/A	698 822 00140 6



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