



la TOMME de
BREBIS
de CHARLEVOIX

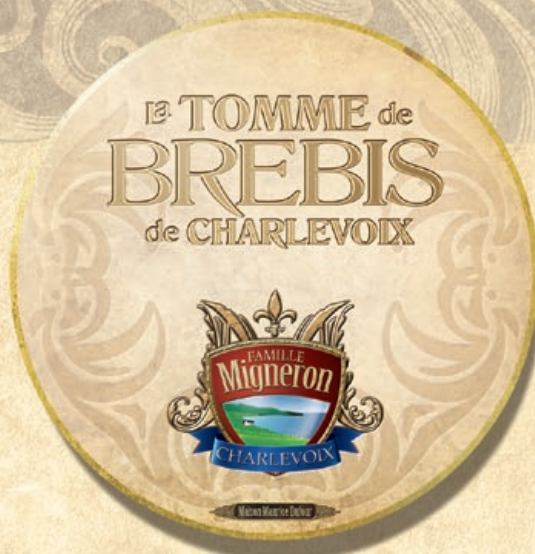


Maison Maurice Dubois



A NOBLE FAMILY

Firm surface-ripened
washed rind cheese
Made by our master
cheesemakers



Made from
our own regional
sheep's milk

Made from our exclusive regional sheep's milk, the *Tomme de Brebis de Charlevoix* has a firm paste and its hard beige interior is tasty and lightly peppered. The Maison Maurice Dufour's newest conception, this cheese comes from an exclusive herd of sheep that peacefully grazes in Charlevoix's Gouffre Valley.

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>La Tomme de Brebis</i> Between 16° C to 17° C (about 30 min. at room temperature)	
Calories / Calories 120		Origin: Baie-Saint-Paul, Charlevoix, Québec, Canada	
Lipides / Fat 10 g	15 %	History: August 2009	
Saturés / Saturated 6 g + Trans / Trans 0,2 g	33 %	Ripening: 8 to 12 months	
Cholestérol / Cholesterol 35 mg	11 %	Shelf life: 60 to 75 days (wheels only)	
Sodium / Sodium 270 mg	11 %	M.F.: 33 %	
Glucides / Carbohydrate 1 g	1 %	Moisture: 33 %	
Fibres / Fibre 0 g	0 %	Ingredients: Made from sheep's milk, salt, rennet, bacterial culture	
Sucres / Sugars 0 g		Weight: Wheel, 2.5 kg Random net weight	Fixed weight 100 g (3.5 oz)
Protéines / Protein 8 g		Quantity: 1 x 2.5 kg	6 x 100 g (3.5 oz)
Vitamine A / Vitamin A	15 %	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	25 %	Layers / Skid: 10 layers	8 layers
Fer / Iron	0 %	Total / Skid: 120 units	1920 units
		UCC 14: 9 0 698 822 00004 4	N/A
		UPC: N/A	698 822 00104 8



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