

## Belletoile Triple Crème Brie-Wheel

Belletoile® is a triple crème, soft ripened cheese made in the Lorraine region of France. Belletoile® was the very first triple crème ever to be exported to the U.S. It was eagerly sought after for its richness and buttery texture, and especially for its fresh and delightful flavor. Belletoile® offers a surprisingly good shelf life for a perishable triple crème, and the white snowy rind will last and protect a buttery paste, sure to capture and please any palate. Certified VLOG non-GMO.



### Product Details

<b>Item</b>	012005
<b>Brand</b>	Henri Hutin
<b>Sold By</b>	CS
<b>Pack Qty</b>	1
<b>Pack Size</b>	6.6 LB (RW)
<b>Case GTIN/EAN/UPC</b>	2733579027724
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	France
<b>Shelf Life from Production</b>	60 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	6.6 LB (RW)
<b>Ingredients</b>	Pasteurized milk and cream, salt, starters, animal rennet, ripening flora: <i>Penicillium candidum</i> .

