

Belletoile Triple Crème Brie-Wheel

Belletoile Triple Crème Brie is a soft ripened cheese originating from France's Lorraine region. Recognized as the first triple crème to be exported to the U.S., Belletoile has gained popularity for its rich, buttery texture and fresh, delightful flavor. Despite being a perishable triple crème, it boasts a good shelf life, and its white snowy rind ensures a buttery paste that appeals to a wide range of palates. Belletoile is certified VLOG non-GMO, guaranteeing quality and authenticity.

Product Details

| Item | 012005 |
|----------------------------|--|
| Brand | Henri Hutin |
| Sold By | CS |
| Pack Qty | 1 |
| Pack Size | 6.6 LB (RW) |
| Case GTIN/EAN/UPC | 2733579027724 |
| Unit UPC | N/A |
| Country of Origin | France |
| Shelf Life from Production | 60 days |
| Storage | Refrigerated |
| Kosher | No |
| Gross Case Weight | 6.6 LB (RW) |
| Ingredients | Pasteurized milk and cream, salt, starters, animal rennet, ripening flora: Penicillium candidum. |
| Website | https://bit.ly/3RjhcRE |

