

Port Salute-Wedges

Port Salut® (pronounced “POOR sah-LEW”) cheese is a traditional monastery cheese originally created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It was the first French cheese produced from pasteurized milk and features a velvety smooth, creamy texture. This slightly acidic semi-soft cow’s milk cheese is most recognized by its edible, bright orange washed rind. Port Salut® cheese’s dense, pale yellow interior has distinctively rich, yet mild and savory flavor.



Product Details

Item	012200
Brand	S.A.F.R.
Sold By	CS
Pack Qty	10
Pack Size	5.3 oz
Case GTIN/EAN/UPC	03073780872348
Unit UPC	041757031459
Country of Origin	France
Shelf Life from Production	182 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	3.64 LB
Ingredients	Pasteurized cultured milk, milk protein concentrate, salt, enzymes. in the rind: natamycin (preservative), annatto extract (color).