



Cheddar doux Ile-aux-Grues

Cheddar doux Ile-aux-Grues is a mild cheese. It is made only with milk produced on the Island. Fresh curds is certainly the most irresistible snack possible, it's adored equally by young and adult.

Characteristics

PRODUCT AND COMPOSITION:

Artisanal made

Mild cheddar

Pasteurized cheese

Made from pasteurized milk, bacterial culture, salt, calcium chloride, may contain food colouring

PHYSICOCHEMICAL PROPERTIES :

Fat : min : 31%

Moisture: max : 39%

MICROBIOLOGICAL PROPERTIES :

Salmonella : None

Listeria monocytogenes : None

Escherichia coli : <100 / g

Staphylococcus aureus : <100 / g

PACKAGING SPECIFICATIONS:

Blue, white, and black clear sealed bag with the logo of the cheese factory

NUTRITION FACTS : →

ORGANOLEPTIC PROPERTIES :

Colour : White to slightly yellow

Taste : mild

TRANSPORTATION :

Carton boxes

Refrigerated truck. Temperature controlled between
0°C et 4 °C

SIZE :

Block of 19 kg, 2.2 kg, 350g, 180g

Bag of cheese curds :100 g, 150 g, 300 g, 2.5kg

Storage :

Keep refrigerated between 0°C and 4 °C

SHELF LIFE :

Blocks : eight (8) months after its making

Curds : about one (1) month after its making

CONTACT INFORMATION :

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Available everywhere in Quebec in specialized shops and supermarkets.

Valeur nutritive	
Nutrition Facts	
Pour 1 cube de 3 cm (30 g)	
Per 3 cm bloc (30g)	
Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories	120
Lipides / Fat	9 g 14%
saturés / Saturated	6 g 30%
+ trans / Trans	0.1 g
Cholestérol / Cholesterol	35 mg
Sodium / Sodium	135 mg 6%
Glucides / Carbohydrate	2 g 1%
Fibres / Fibre	0 g 0%
Sucres / Sugars	0 g
Protéines / Protein	7 g
Vitamine A / Vitamin A	10%
Vitamine C / Vitamin C	0%
Calcium / Calcium	15%
Fer / Iron	0%