



le BLEU de  
BREBIS  
de CHARLEVOIX



Maison Maurice Dufour



A NOBLE FAMILY

Semi-soft  
blue-veined cheese  
Made by our master  
cheesemakers



Made from  
our own regional  
sheep's milk

Years went by at the Maison Maurice Dufour, paving the way  
for the Bleu de Brebis de Charlevoix, an innovative cheese  
made from 100% sheep's milk. Inspired by European  
tradition, this cheese is the perfect complement to many  
dishes, from the simplest salad to the main course.

## Valeur nutritive Nutrition Facts

Par cube de 3 cm (30 g) / Per 3 cm cube (30 g)

| Teneur<br>Amount                                 | % valeur quotidienne<br>% Daily Value |
|--------------------------------------------------|---------------------------------------|
| <b>Calories / Calories</b> 110                   |                                       |
| <b>Lipides / Fat</b> 8 g                         | 13 %                                  |
| Saturés / Saturated 5 g<br>+ Trans / Trans 0.2 g | 28 %                                  |
| <b>Cholestérol / Cholesterol</b> 30 mg           | 10 %                                  |
| <b>Sodium / Sodium</b> 150 mg                    | 6 %                                   |
| <b>Glucides / Carbohydrate</b> 1 g               | 1 %                                   |
| Fibres / Fibre 0 g                               | 0 %                                   |
| Sucres / Sugars 0 g                              |                                       |
| <b>Protéines / Protein</b> 7 g                   |                                       |
| Vitamine A / Vitamin A                           | 10 %                                  |
| Vitamine C / Vitamin C                           | 0 %                                   |
| Calcium / Calcium                                | 25 %                                  |
| Fer / Iron                                       | 0 %                                   |

Serve *Le Bleu de Brebis de Charlevoix* between 16° C to 17° C  
(about 30 min. at room temperature).  
Enjoy with dry fruit, chocolate and sweet liquor

|                                                                                            |                                 |
|--------------------------------------------------------------------------------------------|---------------------------------|
| <b>Origin:</b> Baie-Saint-Paul, Charlevoix, Québec, Canada                                 |                                 |
| <b>History:</b> August 2009                                                                |                                 |
| <b>Ripening:</b> 5 months                                                                  |                                 |
| <b>Shelf life:</b> 60 to 75 days (wheels only)                                             |                                 |
| <b>M.F.:</b> 28 %                                                                          |                                 |
| <b>Moisture:</b> 41 %                                                                      |                                 |
| <b>Ingredients:</b> Made with sheep's milk, salt, rennet, bacterial culture, P. Roqueforti |                                 |
| <b>Weight:</b> Wheel, 2.5 kg<br>Random net weight                                          | Fixed weight<br>100 g (3.5 oz)  |
| <b>Quantity:</b> 1 x 2.5 kg                                                                | 6 x 100 g (3.5 oz)              |
| <b>Dimension of the box:</b> 22 cm L x 22 cm L x 12 cm H                                   | 22 cm L x 12.8 cm L x 10.6 cm H |
| <b>Boxes / Layer:</b> 12 units                                                             | 40 x 6 units                    |
| <b>Layers / Skid:</b> 10 layers                                                            | 8 layers                        |
| <b>Total / Skid:</b> 120 units                                                             | 1920 units                      |
| <b>UCC 14:</b> 9 0 698 822 00005 1                                                         | N/A                             |
| <b>UPC:</b> N/A                                                                            | 698 822 00105 5                 |



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