



LE SECRET DE MAURICE



Maison Maurice Duboué



A NOBLE FAMILY

Soft surface-ripened cheese
Made by our master
cheesemakers



This farmstead cheese
is made from 100%
sheep's milk

Maurice created the best-kept secret in Charlevoix: this unique cheese has a mouldy outer rind while its immaculate white paste is velvety and runny. It is an unrivalled appetizer whether eaten on a cracker or by the spoonful.

Valeur nutritive Nutrition Facts

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

Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories 90	
Lipides / Fat 7 g	11 %
Saturés / Saturated 5 g + Trans / Trans 0,1 g	24 %
Cholestérol / Cholesterol 20 mg	7 %
Sodium / Sodium 290 mg	12 %
Glucides / Carbohydrate 1 g	1 %
Fibres / Fibre 0 g	0 %
Sucres / Sugars 0 g	
Protéines / Protein 5 g	
Vitamine A / Vitamin A	10 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	4 %
Fer / Iron	0 %

Serve *Le Secret de Maurice* between 16° C to 17° C (about 30 min. at room temperature). Remove the upper part of the rind (the "cap") and get to the heart of it! Can be frozen.

Origin: Baie-Saint-Paul, Charlevoix, Québec, Canada	
History: April 2008	
Ripening: 21 days	
Shelf life: 21 to 25 days after thawing	
M.F.: 24 %	
Moisture: 55 %	
Ingredients: Made from sheep's milk, salt, microbial enzyme, bacterial culture	
Weight: Handling box, 1.02 kg Fixed weight	Fixed weight 170 g (6 oz)
Quantity: 6 x 170 g (1.02 kg)	1 x 170 g (6 oz)
Dimension of the box: 22 cm L x 12.8 cm L x 10.6 cm H	11.5 cm L x 10 cm L x 3.7 cm H
Boxes / Layer: 36 boxes of 6 units	N/A
Layers / Skid: 6 layers	N/A
Total / Skid: 216 boxes	1 296 units
UCC 14: 1 0 698 822 00170 0	N/A
UPC: N/A	698 822 00170 3



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