



*La
tomme
d'Elles*



Maison Maurice Dufour



A NOBLE FAMILY

Firm surface-ripened washed rind cheese
Made by our master cheesemakers



Made from a blend of our own sheep's milk and regional cows' milk

A cheese that combines the best of both worlds:
a perfect balance between sheep's milk and cow's milk.
Its brownish rind has white speckles; its floral aromas suggest the light perfume of a summer night in Charlevoix.

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 120	
Lipides / Fat 9 g	14 %
Saturés / Saturated 6 g + Trans / Trans 0,3 g	32 %
Cholestérol / Cholesterol 30 mg	
Sodium / Sodium 210 mg	9 %
Glucides / Carbohydrate 1 g	1 %
Fibres / Fibre 0 g	0 %
Sucres / Sugars 0 g	
Protéines / Protein 7 g	
Vitamine A / Vitamin A	4 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	22 %
Fer / Iron	0 %

Serve *La Tomme d'Elles* between 16° C to 17° C
(about 30 min. at room temperature)

Origin: Baie-Saint-Paul, Charlevoix, Québec, Canada	
History: November 2007	
Ripening: 160 days	
Shelf life: 60 to 90 days (wheels only)	
M.F.: 32 %	
Moisture: 35 %	
Ingredients: Made from sheep's milk and whole cow's milk, salt, rennet, bacterial culture	
Weight: Wheel, 2.5 kg Random net weight	Fixed weight 100 g (3.5 oz)
Quantity: 1 x 2.5 kg	6 x 100 g (3.5 oz)
Dimension of the box: 22 cm L x 22 cm L x 12 cm H	22 cm L x 12.8 cm L x 10.6 cm H
Boxes / Layer: 12 units	40 x 6 units
Layers / Skid: 10 layers	8 layers
Total / Skid: 120 units	1920 units
UCC 14: 9 0 698 822 00003 7	N/A
UPC: N/A	698 822 00103 1



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