

Boar's Head Brand®

French Brie 60% Double Crème

All Natural Cheese



Product Background

- It has been said that the French Emperor Charlemagne “fell in love” with the cheese in approximately 774 B.C. ¹
- Brie is a soft cheese named after the French region Brie, where it was originally created²
- Brie is so famous in history that several hundred years ago it was one of the items paid as a tribute to French kings for protection³
- Brie cheese is a soft ripened cheese with a white rind of mold
- Its flavor varies depending upon the ingredients added while producing the cheese
- Brie cheese is either a double crème or a triple crème depending upon the percent of butterfat in the dry matter of the cheese. To be called triple cream the butterfat content must be at least 75%, double cream cheese needs to have a butterfat content of 60%.

Better Because...

it's a double crème cheese with the soft and creamy texture of a triple crème cheese

Product Features:

- Imported from France; made by a small producer in the Lorraine region of France
- Made with pasteurized milk from 3 breeds of cows that graze in the rolling pastures of the Vosges Mountains
- Slowly ripened in cellars to become a savory white mold soft rind cheese
- Mild, fresh flavor
- All Natural cheese
- Good Source of Protein
- Milk from cows not treated with rBST*
- Rich in Calcium

Items Code(s):

15038 – Random weight pre-cut pie-slice
15054 – 7.3lb wheel
15200 – 1 kilo wheel (2.2 lbs)
15213 – 250g wheel (8.5 oz)
Cut & Wrap for retail



Sources: ¹cheese.com/brie/
²cheese.com/brie/
³cheese.com/brie/

*No significant difference has been shown between milk from rBST treated and untreated cows

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TRUST BOAR'S HEAD FOR: NO GLUTEN† • NO ARTIFICIAL COLORS OR FLAVORS • NO MSG ADDED • NO FILLERS OR BY-PRODUCTS • NO TRANS FAT*

† All Boar's Head meats, cheeses, condiments and spreads are gluten free. * No trans-fat from partially hydrogenated oils.