

Cambozola

EFC NUM: WG-020

5LB

no country

Vegetarian 

Kosher 

NUTRITIONAL FACTS

		DV%
Serving Size	1oz	
Calories	120	
Calories from Fat	110	
Total Fat	12g	18%
Saturated Fat	8g	40%
Trans Fat	0g	
Monounsaturated Fat	0g	0%
Polyunsaturated Fat	0g	0%
Cholesterol	35mg	12%
Sodium	190mg	8%
Total Carb	0g	0%
Dietary Fibers	0g	0%
Protein	4g	
Total Sugar	0g	
Vitamin A		6%
Vitamin C		0%
Vitamin E		0%
Phosphorus		0%
Calcium		6%
Iron		0%

PALLET

Tier	8 Cases
Height	11 Cases
Height	44.5 Inches
Purchase cases per pallet	88 Cases

CASE

Gross Weight	10.2LB
Net Weight	9.7LB
Base unit length	10.5 Inches
Base unit width	10.5 Inches
Base unit height	4.8 Inches

PACKAGING



INGREDIENTS

Pasteurized
milk,
cream,
salt,
microbial
rennet,
bacterial
cultures,
penicillium
camemberti,
penicillium
roqueforti

PRODUCER

Käserei Champignon has been making cheeses in the Allgäu since 1908. The first cheese produced was a Camembert, which had an earthy, mushroomy flavor profile, which became the inspiration for the Champignon name.

Over the years, more cheeses were crafted and perfected and the company expanded production to include soft-ripened cheeses, washed rind cheeses, Limburger, blue cheeses and other dairy products.

Today, we bring our specialty cheeses to people around the world, yet we are still family-owned and are deeply rooted in the Allgäu. We maintain production only in Bavaria and continue to source our milk from the local farms that have been supplying Käserei Champignon for generations

PRODUCT DESCRIPTION

Our CAMBOZOLA is deliciously creamy and mild with a hint of blue; a



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PACKAGING

perfect beginner's blue. It's a triple cream, soft ripened cheese with blue veins, made with pasteurized cow's milk from the Allgäu region of Bavaria, Germany. Its name comes from an ancient Roman settlement in Bavaria called Cambodunum, where the art of cheese-making flourished. All of our cheeses are made with microbial rennet and are free of gluten and rBGH

ABOUT THE PRODUCTION

? Triple cream, soft ripened cheese with blue veins
? Imported from Germany
? Made with pasteurized cow's milk from Swiss Brown Cows that graze in the Allgäu region of Bavaria, Germany
? Its name comes from an ancient Roman settlement in Bavaria called Cambodunum, where the art of cheese-making flourished
? Gluten and rBGH free, made with microbial rennet

HISTORY

Our CAMBOZOLA is deliciously creamy and mild with a hint of blue; a perfect beginner's blue. It's a triple cream, soft ripened cheese with blue veins, made with pasteurized cow's milk from the Allgäu region of Bavaria, Germany. Its name comes from an ancient Roman settlement in Bavaria called Cambodunum, where the art of cheese-making flourished. All of our cheeses are made with microbial rennet and are free of gluten and rBGH

ALLERGEN DECLARATION LIST

Milk.