



## Kaimai Brie

A double creamy cows milk cheese with a snowy rind. Rich milky taste with the scent of fresh forest mushrooms. This fermented soft cheese is delicious hot or cold, in a pasta dish or fruit strudel. It is excellent with tapenade and pesto.

### Ingredients

Pasteurised Fresh Cow's **Milk**,  
Salt,  
Cultures, (Including Penicillium Candidum),  
Vegetarian Rennet.

### Product Nutrition Information – per 100g of product

	Average Quantity per Serving	Average Quantity per 100g
Energy	352kJ (84Cal)	1410kJ (336Cal)
Protein	4.8g	19.3g
Fat, Total	7.3g	29.1g
- Saturated	4.7g	18.6g
Carbohydrate	0.0g	0.1g
- Sugars	0.0g	0.1g
Sodium	151mg	605mg

### Technical Information

<b>Product Variants:</b>	<b>Kaimai Brie 1kg Square</b> <b>Kaimai Brie 3kg Wheel</b> <b>Kaimai Brie 200g Wedge</b>
<b>Product code:</b>	<b>KBRS1</b> <b>KBRW3</b> <b>KBRW200</b>
<b>Package:</b>	KBRW200 – Gingham perforated paper 240 x 240 KBRS1 – White perforated paper 420 x 420 KBRW3 – White perforated paper 420 x 420
<b>Appearance:</b>	Buttery feel with snowy rind
<b>Storage:</b>	4°C
<b>Shelf Life:</b>	80 days from date of manufacture 28 days for wedges cut from Brie Wheels.
<b>FDB:</b>	>55
<b>Moisture (%):</b>	>46
<b>Salt (%):</b>	<1.6

