

Lincet
Sidiou Lincet



Troyes is a medieval town located between Champagne and Burgundy famous for its trade fairs in the middle ages. Fromage de Troyes is a lactic curd made of cow's milk enriched with fresh cream. The texture is extremely smooth and the taste is fresh with milky aroma.



Ø 8-¼"

ϕ2.5"

**A great cheese
for preparations
with herbs,
spices, nuts and
fruits.**

Nutrition

Serving size 1 oz (28g/about 1 tbsp)
Servings per container about 70

Amount Per Serving	
Calories	87 Calories from Fat 75
	% Daily Value*
Total Fat	8.5 g 13 %
Saturated Fat	6 g 30 %
Trans Fat	0.1 g
Cholesterol	27 mg 9 %
Sodium	110 mg 5 %
Total Carbohydrate	0.7 g 0 %
Dietary Fiber	0.1 g 1 %
Sugars	0 g
Protein	2 g
Vitamin A	6 %
Vitamin C	0 %
Calcium	2 %
Iron	0 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending upon your caloric needs

Ingredients: pasteurized cow's milk, cream, rennet, salt and cultured milk, potassium sorbate

Keep Refrigerated

Mfg. by: FROMAGERIE LINCET
F-89100 SALIGNY, FRANCE

Product of France

Net wt approx. 4.4lbs (2 kg)

Product specifications	
Unit net weight	2 KILOS / 4.4 LBS.
Unit / per case	1
Case gross weight	4.9 LBS
Case LxWxH (inches)	11.5 x 11.3 x 43.3
Cases per pallet	80
BB days / weeks	35 Days ~ 5 WEEKS

Lincet
Bridion Lincet



FROMAGE DE TROYES

(FROH-MAHZH DEUH TWAH)

Origin:  France, between Champagne & Burgundy



Type: Fresh

A lactic curd enriched with fresh cream. The texture is extremely smooth and the taste is fresh with milky aroma. A great cheese for preparations with herbs, fruits, nuts, fruits and spices ~ See back

Wine Pairings: Champagne, Crémants, Cava



Sesame Thyme

sesame seeds, black pepper, fresh thyme

Fresh Herb

thyme, marjoram, lemon peel,

fresh sage leaves, fresh basil leaves

Moroccan

freshly ground black pepper,

ginger, cumin, cinnamon, coriander,

nutmeg, cardamom, cloves

Spicy Pecan

finely chopped pecans, paprika,

ground cayenne pepper

Almond crusted

toasted almonds, olive oil, Balsamic vinegar,

salt & pepper