



Make Your Menu Sing

with brie, feta
& goat cheese

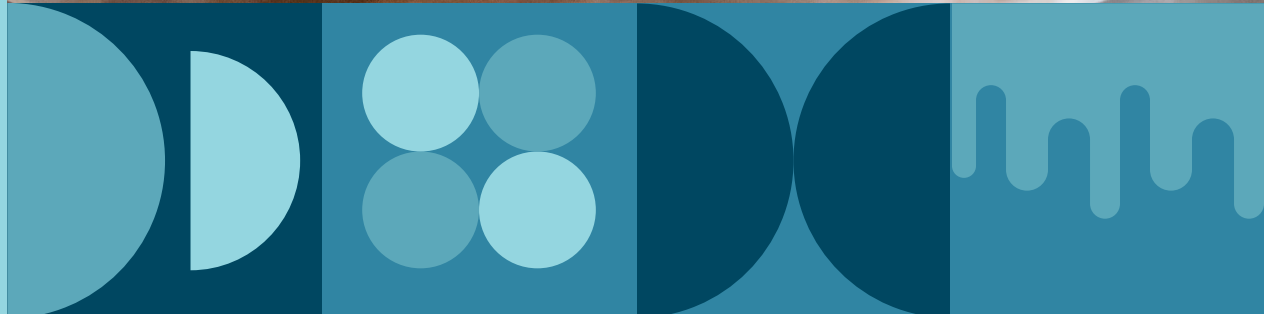


Recipes go
from blah to
ooh la la with
alouette[®]
Professional
cheese!



The taste and texture customers love. The versatility you love.

From ultra-smooth and creamy Crème de Brie™ to creamy goat and crumbly feta, customers love the incredible taste and texture of **alouette® Professional** cheeses. And chefs love the incredible versatility they provide – from salad, veggie and steak toppings to the key ingredient in dips, spreads, soups, sauces, sandwiches and so much more.





CREATE NEW DEPTH TO RECIPES WITH CRÈME DE BRIE™

An **alouette® Professional** original, Crème de Brie™ is a mild spreadable brie without the rind. It adds a buttery richness with its smooth, velvety texture and is heat-stable too – making it perfect for sandwiches, sauces, soups and dips. Use it across your menu to add a touch of luxury and sophistication.

GET THE MOST OUT OF YOUR BRIE

Brie is more versatile than you may think. Go beyond the charcuterie board and delight your customers with sliced brie on sandwiches or try it layered into a baked entrée. Whatever culinary creation you're considering, brie just makes it better.



NO RIND = GREATER VERSATILITY



alouette® Professional Crème de Brie™ can be worked into more dishes than traditional brie, providing your back of house with ultimate versatility while appealing to customers who usually avoid brie due to the rind.



PRODUCT		PRODUCT CODE	SIZE	GUARANTEED SHELF LIFE
	Double Crème Brie	33825	12 x 13.2 oz	45 days
		33231	2 x 2 lb	45 days
	Crème de Brie	30145	2 x 3 lb	45 days
	Goat Crumbles	38270	2 x 2 lb	45 days
	Classic Goat Chub	38204	12 x 10.5 oz	45 days
		38205	2 x 2 lb	45 days
	Feta Crumbles	30044	4 x 2.5 lb	45 days
	Ile de France Brie	36330	6 x 8 oz	45 days
		32021101	2 x 1 kg	35 days



FETA OR GOAT CHEESE?

If you're after salty and tangy flavors, go with feta. Goat cheese provides a milder and sweeter taste. And as for texture, feta is crumbly while goat cheese gives you options—as medallions, flavored spread or crumbled.

SAVING YOU TIME, LABOR & MONEY

alouette® Professional Crème de Brie™ has an ultra-smooth, spreadable texture right out of refrigeration, saving valuable time and labor.

MAKES YOUR BOTTOM LINE SING TOO!

alouette® Professional cheeses are the ingredients you need to create premium, decadent dishes that customers are willing to pay more for.



Make Your Menu Sing with specialty cheese

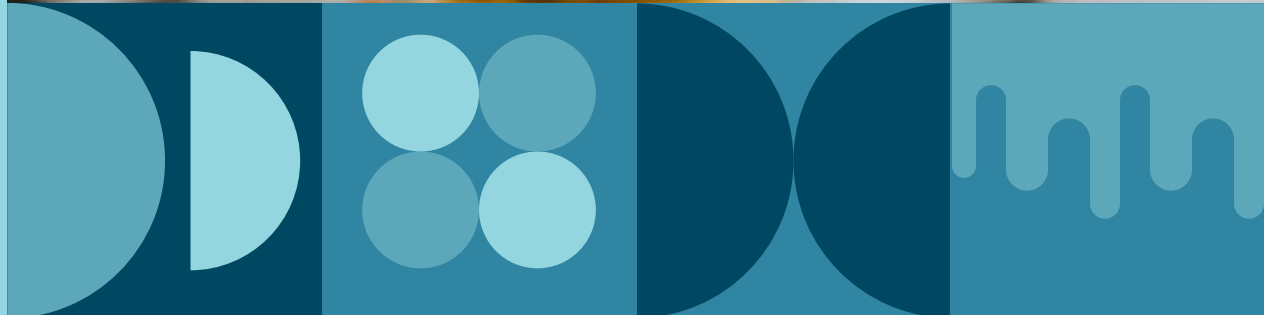


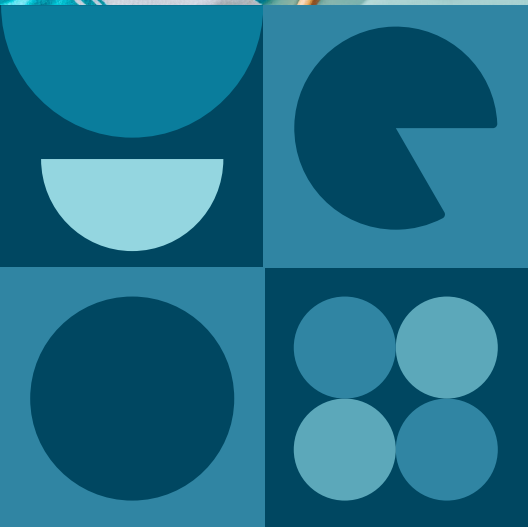
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Crafted to make your culinary creations more special.

From rich and pourable Crème de Blanc to creamy and rindless Crème de Brie™, **alouette® Professional** specialty cheeses provide you with unique, high-quality ingredients designed to elevate everything from appetizers and entrées, to desserts, beverages, brunch and more.





BRING NEW DEPTH TO RECIPES WITH CRÈME DE BRIE™

An **alouette® Professional** original, Crème de Brie™ is an ultra-smooth, creamy and mild brie without the rind. It adds a buttery richness with its smooth, velvety texture and is heat-stable too – making it perfect for sandwiches, sauces, soups and dips. Use it across your menu to add a touch of luxury and sophistication.

GARLIC & HERBS: A TASTY TWIST

Make your culinary creations sing with **alouette® Professional** Garlic & Herbs Spreadable Cheese. Perfect for enhancing sandwiches, potatoes, pasta and more with a rich, creamy mouthfeel. Substitute it for other cheeses for a delightful twist to your dishes.



CRÈME DE BRIE



Use right out of refrigeration.



Smooth & easy to spread.



Brie without the rind.



Use stand alone or as ingredient.



SMOOTH & CREAMY CRÈME FRAÎCHE

Versatile in both sweet and savory dishes, **alouette® Professional** crème fraîche will take your sauces, soups and desserts to a delicious new level. Smooth and creamy, it holds up great when heated, making it ideal for cooking.

SAVING YOU TIME, LABOR & MONEY

Save valuable prep time and labor costs with Crème de Brie™, pourable Crème de Blanc, and flavored Garlic & Herbs Spreadable Cheese.

MAKES YOUR BOTTOM LINE SING TOO!

alouette® Professional specialty cheeses are the ingredients you need to create premium, decadent dishes that customers are willing to pay more for.

PRODUCT		PRODUCT CODE	SIZE	GUARANTEED SHELF LIFE
	Crème de Blanc	38180	2 x 3 lb	45 days
		38039	1 x 30 lb	45 days
	Crème de Brie™	30145	2 x 3 lb	45 days
		34640	1 x 40 lb	45 days
	Crème Fraîche	30087	2 x 4.5 lb	45 days
		35619	1 x 25 lb	45 days
	Garlic & Herbs Spreadable Cheese	30296	2 x 4.5 lb	45 days