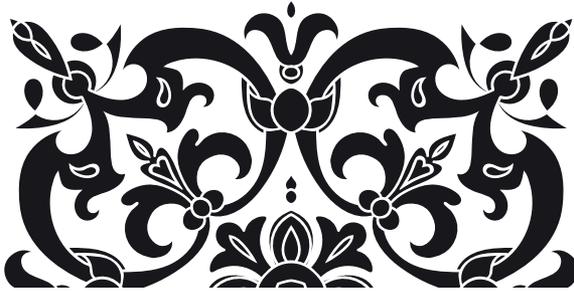


LABNEH

MEDITERRANEAN CHEESE



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Originally Middle Eastern but Labneh is gaining a worldwide recognition. Sometimes called “Yogurt Cheese”, Labneh is very unique with its tangy taste and creamy mouth-feel.

Much lower in fat than cream cheese and it is a very rich tasting breakfast and sandwich ingredient.

Serving Suggestion: It can be used limitlessly in any kind of baking and cooking like cheesecake, pies, soups, etc.

At its basic, it is enjoyed as a dip with a pool of olive oil and fresh leaves, tomato, cucumber, olives, etc. It can be garnished with red pepper and mint flakes.

Nutrition Facts	
Valeur nutritive	
Per 1/2 cup (115 g) Par 1/2 tasse (115 g)	
Calories 180	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 9 g	12 %
Saturated / saturés 5 g	27 %
+ Trans / trans 0.3 g	
Carbohydrate / Glucides 13 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 13 g	13 %
Protein / Protéines 10 g	
Cholesterol / Cholestérol 30 mg	10 %
Sodium 260 mg	11 %
Potassium 100 mg	3 %
Calcium 100 mg	8 %
Iron / Fer 0 mg	0 %
*5% or less is a little 15% or more is a lot	
*5% ou moins c'est peu 15% ou plus c'est beaucoup	



Ingredients

Milk, cream, modified milk ingredients, salt, potassium sorbate, bacterial culture.
Contains: Milk

Ingrédients

Lait, crème, substances laitières modifiées, sel, sorbate de potassium, cultures bactériennes.
Contient : Lait

Packing

450g tubs, 12 per case. Also available in food services size like 3 kg bag or 5-10kg pail.

MF 12%



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