

# Brie cheese



## DESCRIPTION

**Soft cheese with white mold**  
(White mould cheese)

**COMPOSITION:** Pasteurized cow milk, cream, starter culture from lactic acid microorganisms, milk-clotting enzyme, table salt, calcium chloride.

55% Fat in dry matter

**100 grams of product contains:**  
proteins- 20.0g., fats -22.0g., carbohydrates -0.5g.

Energy value: 281.6 kcal (1179) kJ.

Date of manufacture – is indicated on the label. Store at 2°C and 8°C and relative humidity not exceeding 85%.

**Expiry date:**

6 months. Net weight 150g ± 3%



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# Camembert cheese



## DESCRIPTION

**Soft cheese with white mold**  
(White mould cheese)

**COMPOSITION:** Pasteurized cow milk, cream, starter culture from lactic acid microorganisms, milk-clotting enzyme, table salt, calcium chloride.

45% Fat in dry matter

**100 grams of product contains:**  
proteins - 21.0 g, fats - 18.0 g, carbohydrates - 0.5 g.

Energy value: 248 kcal (1038) kJ.

Date of manufacture – is indicated on the label.

Store at 2°C and 8°C and relative humidity not exceeding 85%.

## Expiry date:

6 months. Net weight 150g ± 3%

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