



**Laura Chenel Sets the Table for the Summer Fancy Food Show with Newest, Best-selling Products**

*Visit Booth 469 in the Deli Pavilion to sample NEW sofi™ New Product winner Everything Bagel Fresh Goat Cheese, Flavored 4-oz. Logs, Foodservice Essentials, and Holiday Offerings*

**Sonoma, CA (June 8, 2022)** — [Laura Chenel Goat Cheese](#), America’s trailblazing producer of high-quality goat milk cheese for chefs and consumers, showcases a collection of new and popular products at the 2022 Summer Fancy Food Show, June 12–14 at the Javits Center in New York City. Attendees will be able to sample Laura Chenel’s NEW smooth and creamy Everything Bagel Fresh Goat Cheese, this year’s sofi™ winner for New Product in the Cheese — Non-Cow Milk, Mixed Milk category, the expanded 4 oz. Flavored Log line, holiday offerings, and perennial foodservice favorites Chef’s Chevre, Goat Cheese Crumbles and Marinated Goat Cheese.

Laure Chatard, CEO of Laura Chenel, says “We’re looking forward to reconnecting with our customers, seeing our colleagues, and engaging with the community of artisan cheesemakers, in person, for the first time in over two years.” Chatard adds that Laura Chenel made America’s first farmstead goat cheese 40 years ago, and the company continues to lead the industry with top quality products that exemplify sustainability and innovation. “Her founding principles of care, quality, and community guide the company in more than goat cheese,” she says. “Every purchase also supports small family farms and our creamery’s sustainable practices including solar energy and on-site water recycling programs.”

Popular holiday items including Creamy Brie, Black Truffle Marinated Goat Cheese, and Cranberry Fresh Goat Cheese 4 oz. Log, and Black Truffle Fresh Goat Cheese 4 oz. Log will be available.

**FRESH TAKES**

**[Everything Bagel Fresh Goat Cheese \(Chabis\)](#) \*\*\* Winner of a 2022 sofi New Product Award \*\*\***



Stop by Booth 469 in the Deli Pavilion for a taste of Laura Chenel’s newest product in its Fresh Goat Cheese (Chabis) line, [Everything Bagel Fresh Goat Cheese](#). The bright flavor and creamy texture of Laura Chenel’s fluffy “little pillows” of fresh goat cheese are combined with the iconic seed and spice blend of sesame, garlic, poppy and onion. Other flavors in the line are Original, Thyme & Rosemary, Four Peppercorn, and Dill. Their higher moisture content and easy-open pouch makes them ideal for spreading on fresh vegetables, stirring into dips, thickening soups and pasta sauces, or even bringing creaminess to dessert. (5 oz. SRP \$4.99)



### **4 oz. Flavored Logs for Any Day and Holidays**

Introduced at Specialty Food™ LIVE! in 2021 and now in person, Laura Chenel's new, expanded line of **4 oz. Flavored Logs** demonstrates the versatility of fresh goat cheese flavors that complement any occasion from breakfast, snack time, to an elegant dinner or holiday gatherings. Packaging is designed to reflect each flavor and ensure easy visual differentiation between flavors on the shelf. Each

log is a perfect balance of sweet, zesty, herbaceous or earthy flavors including Orange Blossom Honey, Kalamata Olive, Garlic & Chive, Fig & Grapefruit, Original and, for the holiday festivities, Black Truffle and Cranberry. Flavor inclusions are fully incorporated into each log rather than rolled on the outside for consistent presentation and full flavor in every bite. (4 oz. SRP \$5.49 Cranberry, Fig & Grapefruit, Garlic & Chive, Kalamata Olive, Orange Blossom Honey, and Original; SRP \$5.99 Black Truffle).

### **Foodservice Favorites**



Laura Chenel has upheld its commitment to crafting the finest quality goat cheese with fresh milk from family farms since 1979 when Laura Chenel started making farmstead goat cheese. Ever since Alice Waters put Laura Chenel California Chèvre on the map with the famed baked goat cheese salad at Chez Panisse, Laura Chenel has inspired a loyal foodservice industry following. The company highlights all of its chef products at the Summer Fancy Food Show including the **4 Lb. Original Chef's Chevre** for bright and citrusy notes in recipes; **11 oz. and 2 LB Original Log**, the cheese that

started it all; **2 LB Crumbles** for finishing salads, pizzas, tarts, and flatbreads; and ultra-flavorful **3.5 LB Thyme & Rosemary Marinated Goat Cheese**.

### **About Laura Chenel**

Laura Chenel introduced a new chapter in American cheese in 1979 when she started making farmstead goat cheese with milk from her goats and techniques she learned in France.

Today, Laura Chenel still embodies its founding namesake's trailblazing spirit as a leading producer of fresh and aged goat cheeses crafted with fresh goat's milk from family-owned farms in California, Oregon, Nevada and Idaho. Located in the heart of Sonoma County, Laura Chenel is the first creamery in the U.S. to be awarded the prestigious LEED Gold certification for achievement in green building sustainability. Its commitment to environmental practices, such as solar energy and water recycling, helps preserve the terroir for generations to come.

For more information, visit [LauraChenel.com](http://LauraChenel.com) or follow on [Instagram](https://www.instagram.com/LauraChenel) or [Facebook](https://www.facebook.com/LauraChenel) @LauraChenel.

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