



EST. 1979  
**LAURA CHENEL**



SONOMA, CA

# Chevre en Croute

Our light and tangy fresh goat cheese is enhanced with seasonally inspired herbs and spices before par-baking in a decadent pastry crust. Each bite is the perfect combination of golden flaky crunch and luscious, velvety cheese.

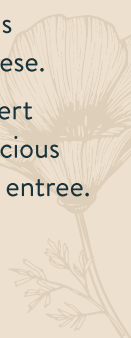
Enjoy our Cranberry Chevre en Croute as an appetizer or decadent dessert (with a scoop of your favorite ice cream)! Our Thyme & Rosemary is delicious drizzled with a balsamic glaze, served as an appetizer or hearty vegetarian entree.

**Simply bake & serve.**

HANDMADE  
with  
LOVE

SONOMA  
— California —

1979



# Chevre en Croute

## Product Details

Shelf Life: Frozen: 365 days

Refrigerated: 21 days

Storage: Frozen: -22 – 0°F

Retail: 34 – 40°F

Allergen: Egg, Milk, Soy, Wheat.  
May contain tree nuts.

Package Specs: Corrugated Food  
Contact Box

## Unit Details

Net Weight: 8.2 oz

Unit Dimensions (L x W x H):

5.2" x 5.39" x 2.5"

Unit Gross Weight: 9.26 oz

## Case Details

Pack Size: 8

Case Dimensions (L x W x H):

11.3" x 11.3" x 5.5"

Case Cube (ft<sup>3</sup>): 0.41

Case Gross Weight (lbs): 4.99

## Pallet Details

Cases Per Pallet: 156

TI/Hi: 12 x 13

Gross Weight w/out Pallet (lbs):

778.44

Dimensions (L x W x H):

48.0" x 40.0" x 71.50"

Pallet Cube (ft<sup>3</sup>): 79.44

## Baking Instructions

Remove product from box and place on baking sheet. Bake at 400°F for 22–26 min, until internal temperature is 165°F. Serve immediately.

## Say Hi!

707.996.4477

LAURACHENEL.COM/B2B

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REV 4/26



## Thyme & Rosemary

Herbed goat cheese wrapped in flaky pastry.

**NUTRITION FACTS:** Servings: 4, Serv. size: 1/4 Chevre en Croute (58g). Amount per serving: **Calories 220, Total Fat 14g** (18% DV), Sat. Fat 0g (45% DV), **Trans Fat 0g, Cholest.** 45mg (15% DV), **Sodium 250mg** (11% DV), **Total Carb.** 16g (6% DV), Fiber 0g (0% DV), **Total Sugars 2g** (Incl. 2g Added Sugars, 4% DV), **Protein 6g,** Vit. D 0mcg (0% DV), **Calcium 27mg** (2% DV), **Iron 0mg** (0% DV), **Potas.** 36mg (0% DV).

**INGREDIENTS:** GOAT CHEESE (CULTURED PASTEURIZED GOAT MILK, THYME, ROSEMARY, SAVORY LEAVES, SALT, MICROBIAL ENZYMES), WHEAT FLOUR, BUTTER (CREAM, NATURAL FLAVOR), WATER, SUGAR, SALT, WHITE VINEGAR, MILK, SOYBEAN OIL, EGG YOLKS, ASCORBIC ACID (ANTIOXIDANT).



## Cranberry

Ripe cranberries and cinnamon swirled into goat cheese and wrapped in flaky pastry.

**NUTRITION FACTS:** Servings: 4, Serv. size: 1/4 Chevre en Croute (58g). Amount per serving: **Calories 220, Total Fat 14g** (18% DV), Sat. Fat 9g (45% DV), **Trans Fat 0g, Cholest.** 45mg (15% DV), **Sodium 240mg** (10% DV), **Total Carb.** 19g (7% DV), Fiber 1g (4% DV), **Total Sugars 5g** (Incl. 4g Added Sugars, 8% DV), **Protein 6g,** Vit. D 0mcg (0% DV), **Calcium 24mg** (2% DV), **Iron 0mg** (0% DV), **Potas.** 62mg (2% DV).

**INGREDIENTS:** CRANBERRY GOAT CHEESE (GOAT CHEESE (CULTURED PASTEURIZED GOAT MILK, SALT, MICROBIAL ENZYMES), DRIED CRANBERRIES (CRANBERRIES, SUGAR, RICE FLOUR), POWDERED SUGAR (SUGAR, CORNSTARCH), CRANBERRY JUICE CONCENTRATE, CINNAMON), WHEAT FLOUR, BUTTER (CREAM, NATURAL FLAVOR), WATER, SUGAR, SALT, WHITE VINEGAR, MILK, SOYBEAN OIL, EGG YOLKS, ASCORBIC ACID (ANTIOXIDANT).

## About Us

Laura Chenel started a new chapter in American goat cheese by introducing French farmstead cheese making techniques to Sonoma, California in 1979. We continue to honor her commitment by crafting award-winning cheese, supporting family farms, and respecting the environment with our certified sustainable creamery (LEED Gold).



ITEM #: 14034



ITEM #: 14035



SONOMA