

FOOD SERVICE

3.5 LB MARINATED GOAT CHEESE

Our Marinated Goat Cheese starts with dense slices of creamy and tart cheese. They're dried on racks for 5–7 days and then hand packed into jars with a savory blend of herbs and spices and paired with extra virgin olive oil. The high quality blend of herbs and oil slowly infuses its rich flavors into the cheese for delicious flavor and aroma—perfect for drizzling and melting.



EST. 1979

LAURA CHENEL



SONOMA, CA



FOOD SERVICE 3.5LB MARINATED GOAT CHEESE

SERVING IDEAS

- Top a burger, salad or bruschetta
- Coat in breadcrumbs for a baked goat cheese salad
- Melt into pasta
- Drizzle marinade over salmon, vegetables or pasta

KEY FEATURES

- Ready to use
- Long shelf-life
- Convenient jar
- Highest quality of handcrafted goat cheese, with a clean & fresh taste

PALLET DETAILS

Cases Per Pallet: 210

TI/HL: 30 x 7

Length w/o pallet: 42"

Height w/o pallet: 49"

Width w/o pallet: 45"

Pallet cube w/out pallet: 41.6"

PRODUCT DETAILS

Shelf Life: 180 DOM

pH: <4.6

Storage: Refrigerated at 33-45°F

Allergen: Milk

Characteristics:
Tangy goat cheese with thyme and rosemary taste.

Package Specs: Plastic cap and plastic container

Net Weight: 3.5lbs

Product Dimensions:
5.07" x 5.07" x 7.0"

Pack Size: 1

Case Dimensions:
7.0" x 7.0" x 7.0"

Yeast & mold:
<10 cfu/g

Case Cube:
0.2

Coliform: <10 cfu/g

Case Gross Weight:
4.0lbs

E. Coli: <10 cfu/g



ITEM #: 14123

3.5LB MARINATED GOAT CHEESE

Nutrition Facts

servings per container	
Serving size	(100g)
Amount per serving	
Calories	430
% Daily Value*	
Total Fat 40g	51%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 320mg	14%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 64mg	4%
Iron 0mg	0%
Potassium 108mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS:

Cheese: Cultured pasteurized goat milk, salt, microbial enzymes.

Marinade: Extra Virgin Olive Oil, mixed peppercorn, thyme, rosemary, savory leaves, bay leaves.

