

FOOD SERVICE

4 LB CHEF'S CHEVRE

Chef's Chevre has been a perennial kitchen favorite for the past 40 years among the best chefs, caterers and food service establishments throughout the country. Chef's Chevre is our highest-moisture, freshest cheese available. The clean-tasting and delicate flavor combines with a creamy, spreadable texture. It's all natural, without any preservatives and additives.



EST. 1979

LAURA CHENEL



SONOMA, CA



FOOD SERVICE 4LB CHEF'S CHEVRE



SERVING IDEAS

- Pipe into portobello mushrooms or dates
- Substitute cream cheese with Chef's Chevre for a fluffy and light cheesecake
- Stir in a decadent sauce for the perfect base in savory or sweet dishes
- Spread on crostini with smoked salmon

KEY FEATURES

- Our best seller since 1979
- Highest moisture fresh goat cheese, with a soft texture
- Highest quality of handcrafted goat cheese, with a clean & fresh taste
- 45% less fat than crème fraiche
- High yield, little waste packaging, plastic tub helps protect cheese from light and oxidation

PALLET DETAILS

Cases Per Pallet: 175

Length w/o pallet: 45"

Width w/o pallet: 35"

TI/HL: 25 x 7

Height w/o pallet: 49"

Pallet cube w/out pallet: 44.7"

PRODUCT DETAILS

Shelf Life: 100 DOM

Storage: Refrigerated at 33-45°F

Characteristics:
Tangy goat flavor.

Net Weight: 4lbs

Pack Size: 2

Yeast & mold:
<1500 cfu/g

Coliform: <10 cfu/g

E. Coli: <10/g

pH: <4.6

Allergen: Milk

Package Specs: Plastic tub and plastic bag

Product Dimensions:
9.0" x 7.0" x 7.0"

Case Dimensions:
9.0" x 9.00" x 4.0"

Case Cube:
0.26

Case Gross Weight:
8.8lbs

ITEM #: 14117

4LB CHEF'S CHEVRE

Nutrition Facts

servings per container	
Serving size	(100g)
Amount per serving	
Calories	250
% Daily Value*	
Total Fat 19g	24%
Saturated Fat 12g	60%
Trans Fat 0.5g	
Cholesterol 75mg	25%
Sodium 600mg	26%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 15g	
Vitamin D 0mcg	0%
Calcium 74mg	6%
Iron 0mg	0%
Potassium 128mg	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: Cultured pasteurized goat milk, salt and microbial enzymes.

