



EST. 1979
LAURA CHENEL



SONOMA, CA

3.5lb Marinated Goat Cheese

Goat cheese and olive oil make a dynamic duo. We take sliced discs of our fresh goat cheese logs that have air dried for a few days, and hand-pack them with herbs, spices, and silky California olive oil. Then we let the marinating magic happen. Now infused with a savory, earthy flavor, the 30 perfectly shaped discs of fudgy goat cheese are ready for indulging, and the olive oil is ready for drizzling.

Serving suggestion: layer into a winter citrus salad or ripe summer tomatoes!

HANDMADE
with
LOVE

California

1979



3.5lb Marinated Goat Cheese

Product Details

Shelf Life: 180 DOP

Storage: Refrigerated at 33-45°F

Allergen: Milk

Kosher: Yes

Package Specs: Plastic cap and plastic container

Unit Details

Net Weight: 56oz

Unit Dimensions (L x W x H):
5.07" x 5.07" x 7.0"

Unit Gross Weight: 64oz

Case Details

Pack Size: 1

Case Dimensions (L x W x H):
7" x 7" x 7"

Case Cube (ft³): 0.20

Case Gross Weight (lbs): 4.43

Pallet Details

Cases Per Pallet: 210

TI/Hi: 30 x 7

Gross Weight w/out Pallet (lbs):
930.30

Dimensions (L x W x H):
42.0" x 35.0" x 49.0"

Pallet Cube (ft³): 41.68

Say Hi!

707.996.4477

LAURACHENEL.COM/B2B

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REV 4/24



3.5lb Marinated Goat Cheese

Herbaceous & indulgent

NUTRITION FACTS: Amount per serving: **Calories 430**, **Total Fat 40g** (51% DV), Sat. Fat 12g (60% DV), *Trans Fat* 0g, **Cholest.** 45mg (15% DV), **Sodium 320mg** (14% DV), **Total Carb.** 5g (2% DV), Fiber 0g (0% DV), Total Sugars 1g (Incl. 0g Added Sugars, 0% DV), **Protein 13g**, Vit. D 0mcg (0% DV), Calcium 64mg (4% DV), Iron 0mg (0% DV), Potas. 108mg (2% DV).

INGREDIENTS:

CHEESE: CULTURED PASTEURIZED GOAT MILK, SALT, MICROBIAL ENZYMES. **CONTAINS: MILK.**

MARINADE: EXTRA VIRGIN OLIVE OIL, MIXED PEPPERCORN, THYME, ROSEMARY, SAVORY LEAVES, BAY LEAVES.

ITEM #: 14123



Key Features

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



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