



EST. 1979
LAURA CHENEL



SONOMA, CA

4lb Chef's Chevre

Chef's Chevre has been an iconic restaurant staple for over 40 years among the country's most-acclaimed chefs. It is our highest moisture, freshest cheese and is made using goat milk from local family farms that's delivered to our creamery daily. Famous for its rich-tasting, bright & citrusy tang, it brings fresh flavor and richness to any recipe.

Pairs perfectly with: savory and sweet applications.

SONOMA
— California —

1979



4lb Chef's Chevre

Product Details

Shelf Life: 100 DOP

Storage: Refrigerated at 33-45°F

Allergen: Milk

Kosher: Yes

Package Specs: Plastic tub and plastic bag

Unit Details

Net Weight: 64oz

Unit Dimensions (L x W x H):
6.65" x 6.65" x 5.70"

Unit Gross Weight: 66.18oz

Case Details

Pack Size: 2

Case Dimensions (L x W x H):
12" x 7.25" x 7.75"

Case Cube (ft³): 0.39

Case Gross Weight (lbs): 9

Pallet Details

Cases Per Pallet: 175

TI/Hi: 25 x 7

Gross Weight w/out Pallet (lbs):
1,575

Dimensions (L x W x H):
51.0" x 43.5" x 54.0"

Pallet Cube (ft³): 69.33

Say Hi!

707.996.4477

LAURACHENEL.COM/B2B

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REV 12/23



4lb Chef's Chevre

Fresh & mild

NUTRITION FACTS: Amount per serving: **Calories 250**, **Total Fat 19g** (24% DV), **Sat. Fat 12g** (60% DV), **Trans Fat 0g**, **Cholest. 75mg** (25% DV), **Sodium 600mg** (26% DV), **Total Carb. 4g** (1% DV), **Fiber 0g** (0% DV), **Total Sugars 2g** (Incl. 0g Added Sugars, 0% DV), **Protein 15g**, **Vit. D 0mcg** (0% DV), **Calcium 74mg** (6% DV), **Iron 0mg** (0% DV), **Potas. 128mg** (2% DV).

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

ITEM #: 14117



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 fraîche
- High yield, little waste packaging, plastic tub helps protect cheese from light and oxidation