



EST. 1979
LAURA CHENEL

SONOMA, CA

Chevre en Croute

Thyme & Rosemary

Our light and tangy fresh goat cheese is enhanced with aromatic thyme & rosemary and par-baked in a decadent pastry crust. Each bite is the perfect combination of golden flaky crunch and luscious, velvety cheese. Enjoy as an elegant appetizer, or a hearty main course when served alongside a seasonal soup or salad.

Simply bake and serve.

HANDMADE
with
LOVE

SONOMA
— California —

1979



Chevre en Croute

Thyme & Rosemary

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: 18

Case Dimensions (L x W x H):
16.1" x 11.3" x 8.5"

Case Cube (ft³): 0.9

Case Gross Weight (lbs): 11.24

Pallet Details

Cases Per Pallet: 70

TI/Hi: 10 x 7

Gross Weight w/out Pallet (lbs):
786.98

Dimensions (L x W x H):
48.0" x 40.0" x 65.0"

Pallet Cube (ft³): 72.22

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 12/23



Chevre en Croute

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, HERBS, SALT, MICROBIAL ENZYMES), WHEAT FLOUR, BUTTER (CREAM, NATURAL FLAVOR) WATER, SUGAR, SALT, WHITE VINEGAR, MILK, SOYBEAN OIL, EGG YOLKS, ASCORBIC ACID.

CONTAINS: EGG, MILK, SOY, WHEAT.
MAY CONTAIN TREE NUTS.

ITEM #: 14034



GTIN: 100 27958 14034 0

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).

