



Creamy Brie

Good things come to those who wait. Using traditional maturation techniques, our goat brie is aged to develop its velvety texture, a beautiful, bloomy rind, and decadent yet mild flavor. With notes of mushroom and lemon, this soft-ripened cheese adds melted magic to sandwiches, or unexpected delight to your cheeseboards.

Pairs perfectly with: Sauvignon blanc or Belgian- style ales.



HANDMADE
with
LOVE

SONOMA
— California —

1979

Creamy Brie

Product Details

Shelf Life: 62 DOP

Storage: Refrigerated at 33-45°F

Allergen: Milk

Package Specs: Plastic film
and wood base tray

Unit Details

Net Weight: 5oz

Unit Dimensions (L x W x H):
3.11" x 3.11" x 1.38"

Unit Gross Weight: 6.08oz

Case Details

Pack Size: 6

Case Dimensions (L x W x H):
10.5" x 7" x 2"

Case Cube (ft³): 0.09

Case Gross Weight (lbs): 2.59

Pallet Details

Cases Per Pallet: 440

TI/HL: 20 x 22

Gross Weight w/out Pallet (lbs):
1,139.6

Dimensions (L x W x H):
42.0" x 35.0" x 44.0"

Pallet Cube (ft³): 37.43

Say Hi!

707.996.4477

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REV 12/23



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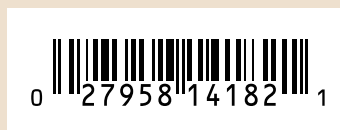
Mild with citrus & mushroom notes

NUTRITION FACTS: Servings: 5, **Serv. size: 1 oz (28g)**, Amount per serving: **Calories 70, Total Fat 5g** (6% DV), Sat. Fat 3.5g (18% DV), **Trans Fat 0g**, **Cholest.** 20mg (7% DV), **Sodium 170mg** (7% DV), **Total Carb.** 1g (0% DV), Fiber 0g (0% DV), Total Sugars 0g (Incl. 0g Added Sugars, 0% DV), **Protein 4g**, Vit. D 0mcg (0% DV), Calcium 21mg (0% DV), Iron 0mg (0% DV), Potas. 36mg (0% DV).

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

CONTAINS: MILK.

ITEM #: 14182



Awards



World Cheese Awards 2018, Silver



CalExpo State Fair 2018, Gold



American Cheese Society 2017, 1st Place