Laura Chenel

# 14116 - Goat Cheese

Laura Chenel's Chef's Chevre has been a perennial kitchen favorite for the past 40 years among the best chefs, caterers and food service establishments. 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 or additives.

## MARKETING

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.

## PRODUCT SPECIFICATIONS

| Code | GTIN | Pack Description |
|---|---|---|
| 14117-02 | 10027958213013 | 2/4 LB |

| Brand | Brand Owner | GPC Description |
|---|---|---|
| Laura Chenel | Laura Chenels Chevre | Cheese (Perishable) |

| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|---|---|---|---|---|---|
| 8.35 LBR | 8 LBR | No | United States | Yes | No |

| Shipping | | | | | | |
|---|---|---|---|---|---|---|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 8.8 INH | 7 INH | 6.8 INH | 0.24 FTQ | 25x07 | 65 Days | 35 FAH / 37.5 FAH |

| Traceability Regulation | | | |
|---|---|---|---|
| Regulation Type Code | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors |
| N/A | N/A | N/A | N/A |

# Nutrition Facts

n/a Servings per container

**Serving Size** **100.0 GR**

**Amount Per Serving**

**Calories** **250**

| | % Daily Value* |
|---|---|
| **Total Fat** 19 g | **24%** |
| Saturated Fat 12 g | **60%** |
| *Trans* Fat 0.5 g | |
| **Cholesterol** 75 mg | **25%** |
| **Sodium** 600 mg | **26%** |
| **Total Carbohydrates** 4 g | **1%** |
| Dietary Fiber 0 g | **0%** |
| Total Sugars 2 g | |
| Includes 0 g Added Sugars | **0%** |
| **Protein** 15 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 74 mg | 6% |
| Iron 0 mg | 0% |
| Potassium 128 mg | 2% |

* The % Daily Values (DV) 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.

## HANDLING SUGGESTIONS

Refrigerate at 33-45 F Degrees------

## ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

## INGREDIENTS

Cultured pasteurized goats milk, salt and microbial enzymes

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## PREPARATION & COOKING SUGGESTIONS

Ready to eat, spread or use as ingredient.

## SERVING SUGGESTIONS

Substitute for cream cheese, stir into sauces, pipe into vegetables, spread onto crostini, etc.

## MORE INFORMATION