

50138 - Orange Blossom Honey Goat Cheese Log

In 1979, Laura Chenel began crafting her own farmstead goat cheese. Using techniques she learned in France and milk from her own goats, she became synonymous with quality and taste. Laura Chenel sources from family farms in California, Oregon, Nevada and Idaho. We partner exclusively with our farmers and provide support and technologies for happy goats and delicious milk. Our 4 ...



MARKETING

Orange Blossom Honey Fresh Goat Cheese is the perfect balance of sweet and zesty flavor. Fresh goat cheese complements any occasion from breakfast to elegant dinner recipes. Substitute the Orange Blossom Honey for cream cheese.

Nutrition Facts

4 Servings per container	
Serving Size	28 grams
Amount Per Serving	
Calories	70
% Daily Value*	
Total Fat 4.5 g	6%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 85 mg	4%
Total Carbohydrates 4 g	1%
Dietary Fiber 0 g	0%
Total Sugars 4 g	
Includes 3 g Added Sugars	6%
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 18 mg	2%
Iron 0 mg	0%
Potassium 30 mg	0%

* 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
14346		10027958143464		12/4 OZ			
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		
3.39 LBR	3 LBR	No	United States	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
11 INH	5.37 INH	4.5 INH	0.15 FTQ	28x11	79 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				

HANDLING SUGGESTIONS

Store at 34-45 °F. Wrap in wax paper and refrigerate after opening. Best enjoyed within 7 days of opening.---UNIT UPC: 027958143467---

ALLERGENS

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

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

INGREDIENTS

Cultured pasteurized goat milk, microbial enzymes, orange blossom honey

Laura Chenel

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PREPARATION & COOKING SUGGESTIONS

Ready to eat. Pair with crackers, toasted bread and condiments and nuts.

SERVING SUGGESTIONS

Each log flavor makes a perfect bite on toasted bread or crackers with a glass of California sparkling wine. Can be used as a substitute for cream cheese.

MORE INFORMATION