

14173 - Truffle Cabecou Goat Cheese



Laura Chenel Black Truffle Marinated Goat Cheese is all about flavor. We cut discs from our fresh Original Logs and place them on racks to dry for 5-7 days. Then we hand-pack them into recyclable jars along with truffles and oil. Our marinade slowly infuses early truffle flavor into the golden oil and the cheese. Both the cheese and oil are amazing spread and drizzled on toast...



MARKETING

Laura Chenel Black Truffle Marinated Goat Cheese is all about flavor. Original logs are sliced into discs, dried for 5-7 days then hand-packed into recyclable pales along with truffles and oil.

PRODUCT SPECIFICATIONS

| Code | | GTIN | | Pack Description | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|
| 14173-09 | | 10027958141736 | | 9/6.2 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 | |
| 4.08 LBR | 3.49 LBR | No | United States | Yes | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 9.5 INH | 9.9 INH | 4 INH | 0.22 FTQ | 15x10 | 100 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

refrigerate at 33-45 degrees. ---UNIT UPC: 027958141739---

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

Nutrition Facts

| | |
|--------------------------------|-----------------|
| 6.2 Servings per container | |
| Serving Size | 28 grams |
| Amount Per Serving | |
| Calories | 120 |
| % Daily Value* | |
| Total Fat 12 g | 15% |
| Saturated Fat 3.5 g | 18% |
| Trans Fat 0 g | |
| Cholesterol 15 mg | 5% |
| Sodium 105 mg | 5% |
| Total Carbohydrates 1 g | 0% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | 0% |
| 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.

INGREDIENTS

Cheese: Cultured Pasteurized Goat Milk, Salt, Microbial Enzymes. Marinade: Truffle Mix (truffles, extra virgin olive oil, truffle juice, salt, natural truffle aroma), canola oil, truffle oil (extra virgin olive oil, natural flavoring)

Laura Chenel

14173 - Truffle Cabecou Goat Cheese

Laura Chenel Black Truffle Marinated Goat Cheese is all about flavor. We cut discs from our fresh Original Logs and place them on racks to dry for 5-7 days. Then we hand-pack them into recyclable jars along with truffles and oil. Our marinade slowly infuses early truffle flavor into the golden oil and the cheese. Both the cheese and oil are amazing spread and drizzled on toast...



PREPARATION & COOKING SUGGESTIONS

Ready to eat.

SERVING SUGGESTIONS

Both the cheese and oil are amazing spread and drizzled on toast, baguettes, salads, soups and as a salad dressing.

MORE INFORMATION