Laura Chenel

40148 - Kalamata Olive 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. We partner exclusively with our farmers to provide support and technologies for happy goats and delicious milk. The 4 oz. Fresh Kalamata Olive Goat Cheese Log combines rich, fruity olive flavor with...



MARKETING

Famous for its rich-tasting and bright citrusy tang, the original goat log is elevated with the introduction of the briny, fruity flavor of Kalamata Olives. All Laura Chenel cheeses are made with local, fresh milk that is pasteurized, and we use only vegetarian-approved rennet (no animal rennet).

Nutrition Facts

4 Servings per container

Serving Size **28 grams**

Amount Per Serving

Calories **70**

	% Daily Value*
Total Fat 6 g	**8%**
Saturated Fat 3.5 g	**18%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 125 mg	**5%**
Total Carbohydrates 1 g	**1%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	2%
Iron 0 mg	0%
Potassium 40 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
14347	10027958143471	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	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11 INH	5.37 INH	4.5 INH	0.15 FTQ	28x11	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

HANDLING SUGGESTIONS

Store at 34-45 ºF. Wrap in wax paper and refrigerate after opening. Best enjoyed within 7 days of opening.---UNIT UPC: 027958143474---

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 goat milk, diced kalamata olives (olives, water, red wine vinegar, sea salt, grape must), salt, microbial enzymes.

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PREPARATION & COOKING SUGGESTIONS

Ready to eat.

SERVING SUGGESTIONS

Ready to eat or paired with crackers or toasted bread. Would work very well crumbled into a salad or presented on a cheese board.

MORE INFORMATION