

# 85984 - Spicy Cabecou



Laura Chenel Marinated Jalapeno Chili Goat Cheese is all about flavor with a kick. 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 pales along with jalapeno olive oil and crushed chilis. Our marinade slowly infuses spicy flavor into the golden oil and the cheese. Both the cheese and oil are amazing s...



## MARKETING

Laura Chenel Jalapeno Chili 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 jalapeno olive oil and crushed chilies.

## Nutrition Facts

6.2 Servings per container

**Serving Size** 28 grams

**Amount Per Serving**  
**Calories** 120

% Daily Value\*

**Total Fat** 11 g 14%

Saturated Fat 2 g 10%

Trans Fat 0 g

**Cholesterol** 10 mg 3%

**Sodium** 90 mg 4%

**Total Carbohydrates** 2 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 16 mg 2%

Iron 0 mg 0%

Potassium 35 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			
14174-09		10027958141743		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	9.5 INH	4 INH	0.21 FTQ	15x10	95 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: 027958141746---

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

## INGREDIENTS

Cheese: Cultured pasteurized goat milk, salt, microbial enzymes. Marinade: Canola Oil, Extra Virgin Jalapeno Olive Oil, crushed chilies.

Laura Chenel

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### 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