

40149 - Fig & Grapefruit 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 zesty and sweet flavors of figs and grapefruit are a perfect match for the rich-ta...



MARKETING

The zesty and sweet flavors of figs and grapefruit are a perfect match for the rich-tasting, bright citrusy tang of our original goat cheese. 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 4.5 g	6%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 25 mg	1%
Total Carbohydrates 4 g	1%
Dietary Fiber 0 g	0%
Total Sugars 4 g	
Includes 4 g Added Sugars	8%
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 22 mg	2%
Iron 0 mg	0%
Potassium 34 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			
14365		10027958143655		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	TlxHI	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 °F. Wrap in wax paper and refrigerate after opening. Best enjoyed within 7 days of opening.---UNIT UPC: 027958143658---

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, fig puree (water, dried figs, sugar, fruit pectin, citric acid, lactic acid, ascorbic acid), grapefruit powder, microbial enzymes.

Laura Chenel

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PREPARATION & COOKING SUGGESTIONS

Ready to eat.

SERVING SUGGESTIONS

Ready to eat with crackers or toasted bread. Perfect on a cheese board.

MORE INFORMATION