

70140 - Black Truffle Fresh 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

Our 4 oz. Black Truffle Fresh Goat Cheese Logs are the an indulgent pairing of earthy flavor and citrusy 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 5 g 6%

Saturated Fat 3.5 g 18%

Trans Fat 0 g

Cholesterol 20 mg 7%

Sodium 50 mg 2%

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 20 mg 2%

Iron 0 mg 0%

Potassium 36 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			
14348		10027958143488		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	TlxHI	Shelf Life	Storage Temp From/To	
11 INH	5.37 INH	4.5 INH	0.15 FTQ	28x11	77 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: 027958143481---

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, truffle mix (truffles, extra-virgin olive oil, truffle juice, salt, natural truffle aroma), microbial enzymes.

Laura Chenel

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PREPARATION & COOKING SUGGESTIONS

Ready to eat.

SERVING SUGGESTIONS

Ready to eat or pair with crackers or toasted bread.
Great on a cheese board or to elevate recipes.

MORE INFORMATION