



# Rouge et Noir's California Brie



## Award Winner World Cheese Awards 2005 & 2008

Our classic California Brie is creamy from the natural ripening process and the delicious rich, wholesome Jersey milk. The flavor is somewhat delicate with a toasty buttery first-flavor and a pleasant herbaceous finish. Rouge et Noir Brie is Artisan hand-crafted, using authentic traditional methods. This naturally

ripened Brie continues to develop flavor and become more smooth and creamy as it ages from the cultures that are added directly to the milk.

rBST Hormone Free – **No** Animal Rennet

Ingredients: Pasteurized Cultured Cow's Milk, Salt and Enzymes

Nutritional Facts: Serving Size 1 oz. (28g)

Amounts per Serving: Calories 90, Fat Cal 65, Total Fat 7g (11% DV), Sat Fat 4.5g (23% DV), Trans Fat 0g, Cholesterol 30mg (10% DV), Sodium 210mg (9% DV), Total Carb 0g (0% DV), Dietary Fiber 0g (0% DV), Sugars 0g, Protein 6g, Vitamin A (4% DV), Vitamin C (0% DV), Calcium (8% DV), Iron (0% DV)

Percent Daily Values (DV) are based on a 2,000 calorie diet.

<u>Item</u>	<u>Unit Size</u>	<u>Master Pack</u>	<u>UPC Code</u>	<u>Case Dimensions</u>			<u>Case Cube</u>	<u>Pallet</u>		<u>Weight</u>	
				<u>Height</u>	<u>Width</u>	<u>Length</u>		<u>Layer</u>	<u>Tier</u>	<u>Net</u>	<u>Gross</u>
806	8oz.	4 (6/8oz)	0 74310 20080 1	3.75"	9.75"	19.75"	.42	8	12	12lb.	15.5lb.
807	4oz.	4 (12/4oz)	0 74310 30040 2	3.75"	9.75"	19.75"	.42	8	12	12lb.	16.0lb.

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