

Is There a Difference Between Camembert and Brie?

Taste the Difference

Rouge et Noir Camembert

Award Winner

ACS 2004 & 2006

America's Best Camembert

Made with traditional, Old World cultures since 1904, this legendary "queen of cheeses" is a flavor sensation that even makes Europeans reminisce. It is fuller in flavor than Brie, soft and creamy to buttery in texture, with a "nutty" tanginess unlike any other soft-ripened cheese. Pairs well with fruit forward red wines and Chardonnay.
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 Net Gross</u>
				<u>Height</u>	<u>Width</u>	<u>Length</u>		<u>Layer</u>	<u>Tier</u>	
801	8oz.	4 (6/8oz)	0 74310 30080 8	3.75"	9.75"	19.75"	.42	8	12	12lb. 16.0lb.
802	4oz.	4 (12/4oz)	0 74310 20040 5	3.75"	9.75"	19.75"	.42	8	12	12lb. 16.5lb.

Marin French Cheese Factory 7500 Red Hill Road Petaluma, CA 94952
Phone (800) 292-6001 Marinfrenchcheese.com Fax (707) 762-0430