

Rouge et Noir Garlic Brie



Award Winner – “Best Flavored Soft-Ripened Cheese” 2002 & 2006 American Cheese Society Competition & World Cheese Awards 2006.

-We begin with our award winning Brie, then add a delicate mix of the freshest garlic in California. This offers a spreadable flavor that is a garlic connoisseur’s paradise. This award winning California flavored Brie is creamy from our natural ripening process, with an even yellow color throughout

from the 100% Jersey milk used in all of our cheeses. Rouge et Noir Brie is hand-made, using only 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. Full flavored from the beginning, Rouge et Noir Brie offers a much greater window of affinage.

| <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 Layer Tier</u> | <u>Weight Net Gross</u> |
|-------------|------------------|--------------------|-----------------|------------------------|-------|--------|------------------|--------------------------|-------------------------|
| 818 | 8oz. | 4 (6/8oz) | 0 74310 20082 5 | 3.75" | 9.75" | 19.75" | .42 | 8 12 | 12lb. 14.5lb. |

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