

Rouge et Noir's Jalapeño Brie



*Award Winner –
American Cheese Society
“Best Flavored Semi-Soft Cheese”
for 2001, 2002 2003.*

*An exciting burst of flavors
awaits you inside this Rouge et
Noir creation. The mildly hot
fresh red and green jalapeño
peppers compliment our rich and
creamy Brie.*

*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 the same traditional methods for 142 years. 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.*

<i>Item</i>	<i>Unit Size</i>	<i>Master Pack</i>	<i>UPC Code</i>	<i>Case Dimensions</i>			<i>Case Cube</i>	<i>Pallet</i>		<i>Weight</i>	
				<i>Height</i>	<i>Width</i>	<i>Length</i>		<i>Layer</i>	<i>Tier</i>	<i>Net</i>	<i>Gross</i>
812	8oz.	4 (6/8oz)	0 74310 20086 3	3.75"	9.75"	19.75"	.42	8	12	12lb.	15.5lb.

*Marin French Cheese Factory 7500 Red Hill Road Petaluma, CA 94952
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