

Rouge et Noir

Pesto Brie



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

- The tangy taste of the highest quality pesto and natural ingredients combine to make this Brie a most popular taste treat. Bursting with flavor, this is your favorite gourmet pasta dish without the pasta!

Also melts perfectly on pasta to give a wonderful Pesto and Brie flavor instead of parmesan or other 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</u> | |
|-------------|------------------|--------------------|-----------------|------------------------|--------------|---------------|------------------|--------------------------|---------------|--------------|
| | | | | <u>Height</u> | <u>Width</u> | <u>Length</u> | | | <u>Net</u> | <u>Gross</u> |
| 816 | 8oz. | 4 (6/8oz) | 0 74310 20081 8 | 3.75" | 9.75" | 19.75" | .42 | 8 12 | 12lb. | 15.5lb. |

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