

# Rouge et Noir

## Marin French Chevre

World Cheese Awards Silver Medal  
 “Goat Brie 2006”



*Rouge et Noir's Marin French Cheese Co. is well known for producing soft-ripened cow's milk cheeses since 1865. When asked how we can produce excellent quality goat's milk so easily. The response is: "We buy high quality local Petaluma goats milk and combine it with our Traditional Old World Cultures. The curds are cut and mixed by hand. We then age the cheese in our 141 year old cellars." "It's so completely natural!" The soft flowing texture of our award winning Brie combined with an irresistible and delicately refined flavor is an experience not to be missed.*

*If you've never tried goats milk cheese before, now is the time to start!*

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

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

Amounts per Serving: Calories 90, Fat Cal 60, Total Fat 6g (9% DV), Sat Fat 4g (20% DV), Trans Fat 0g, Cholesterol 20mg (6% DV), Sodium 210mg (9% DV), Total Carb 0g (0% DV), Dietary Fiber 0g (0% DV), Sugars 0g, Protein 5g, Vitamin A (4% DV), Vitamin C (0% DV), Calcium (10% DV), Iron (0% DV)

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

<i>Unit</i>	<i>Master</i>		<i>Case Dimensions</i>			<i>Case</i>	<i>Pallet</i>		<i>Weight</i>					
<i>Item</i>	<i>Size</i>	<i>Pack</i>	<i>UPC Code</i>			<i>Height</i>	<i>Width</i>	<i>Length</i>	<i>Cube</i>	<i>Layer</i>	<i>Tier</i>	<i>Net</i>	<i>Gross</i>	
862	24oz.	(4/24oz)	0	74310	70030	1	14.25"	14.25"	2.438"	.28	20	9	6lb.	7lb.

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