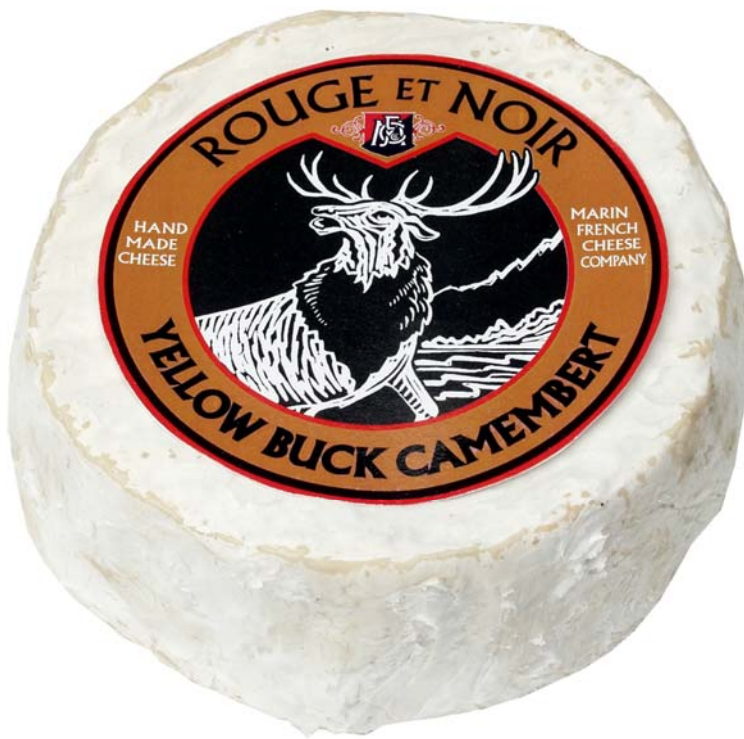


Is There a Difference Between Camembert and Brie?

Grand Artisan Yellow Buck Camembert



rBST Hormone Free - No Animal Rennet

*Same formula as the Award
Winning 8oz. Camembert
Larger wheels, longer aging, more
complex flavors. Try the latest
Hand Made Artisan creation from
Marin French Cheese Company*

*The Yellow Buck label was brought back to
commemorate 100 years of making
Camembert. Since 1904 all of our
Camembert's have been made with
traditional, authentic Old World cultures.*

*Our Camembert is fuller in flavor than Brie,
soft and creamy to buttery in texture, with a
"nutty" tanginess unlike any other soft
ripened cheese.*

Taste the Difference

<u>Item</u>	<u>Unit Master</u>		<u>UPC Code</u>	<u>Case Dimensions</u>			<u>Case Cube</u>	<u>Pallet</u>		<u>Weight Net Gross</u>
	<u>Size</u>	<u>Pack</u>		<u>Height</u>	<u>Width</u>	<u>Length</u>		<u>Layer</u>	<u>Tier</u>	
822	7-9oz.	4 (6/8oz)	0 74310 30070 9	3.75"	9.75"	19.75"	.42	8	12	12lb. 14.5lb.

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