

Is There a Difference Between Camembert and Brie?

Rouge et Noir

Yellow Buck Camembert

Award Winner

American Cheese Society Competition
2000

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.

rBST Hormone Free - No Animal Rennet



Taste the Difference

<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</u>		<u>Weight</u>	
				<u>Height</u>	<u>Width</u>	<u>Length</u>		<u>Layer</u>	<u>Tier</u>	<u>Net</u>	<u>Gross</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 Company • 7500 Red Hill Road • Petaluma, CA 94952
Phone (800) 292-6001 • marinfrenchcheese.com • Fax (707) 762-0430