

# Rouge et Noir's

## Le Petit Chevre



Marin French Cheese Co. is well known for producing soft-ripened cow's milk cheeses since 1865. In 2004 our team of cheese makers began to produce soft ripened goat's milk cheeses. "We buy high quality local Sonoma County 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 cellars, hand excavated in 1865." "It's so completely natural!" - Rouge et Noir's first soft-ripened goat's milk cheese! The soft flowing texture of our award winning Brie combined with an irresistible and delicately refined **mild** flavor is an experience not to be missed if you have never tried goats milk cheese before, now is the time to start!  
rBST Hormone Free – No Animal Rennet

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.

Item	Unit	Master	UPC Code	Case Dimensions			Case	Pallet		Weight
	Size	Pack		Height	Width	Length	Cube	Layer	Tier	Net Gross
860	4 oz.	8 (6/4oz)	0 74310 70010 3	3.75"	9.75"	19.75"	.42	8	12	12lb. 15.5lb.

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