



Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory
Producing America's Most Decorated Hand-Made Cheeses

Brie
Camembert
Breakfast
Schloss

Triple Crème Brie
Jalapeno Brie
Tomato Basil Brie
Peppercorn Brie
Pesto Brie
Garlic Brie

La Petite Crème
Le Petit Déjeuner
Le Petit Camembert
Le Petit Bleu
Le Petit Chèvre
Le Petit Chèvre Bleu
Wine Cheese

Petite Assortment
Petite Grand Assortment
Party 4-Pack

Pave de Marin
Schlosskranz
Schlosskranz-Herz

Marin French Gold
Marin French Chèvre
Marin French Blue
Marin Chèvre Blue
Yellow Buck Camembert
Yellow Buck Chèvre

Quark Plain
Quark Wild Blackberry
Quark Sweet Red Pepper
Quark Jalapeno
Quark Triple Onion
Quark Herb
Quark Garlic

Marin French Cheese Company specializes in the production of soft ripening cheeses. The Rouge et Noir brand was established around 1890. All Marin French Cheese products have been and continue to be produced at the this same location for 141 years; beginning in 1865.

Location: 7500 Red Hill Rd., Petaluma,
CA 94952, USA
800-292-6001 Xt 10, 13 or 15

Plant # 06-0668

Operations Manager: Howard Bunce

Regulatory Agencies:

- California Department of Food and Agriculture
- U.S. Food and Drug Administration
- Real California Cheese Inspection Certification
- NSF Cook & Thurber Audits (Third Party)
- County of Marin-Environmental Health Services

Plant is inspected quarterly.