



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 should be stored at a temperature range of 32 to 42 degrees Celsius.

The average shelf life of our cheeses from the day the curd is set to the best consumed by is 65 days. We typically guarantee a 45 day shelf life for customers who receive deliveries from our manufacturing facility within 10 days. Overseas shipments might be shorter depending on delivery time.

Do NOT store products with plastic or anything covering the cheese boxes for more than 2 days.

Product is biologically alive and produces heat; therefore the cheese needs to breath.