

CALIFORNIA ORIGINAL
**MARIN
FRENCH** 1865
CHEESE C^o



14oz
SUPRÊME

Our artisanal Suprême Brie is best-in-class, a reflection of 150+ years of experience perfecting our mix of cultures and ripening techniques. True to our California-crafted, French-inspired roots and honoring our heritage of traditional cheesemaking, we make our Suprême Brie with fresh local milk from neighboring dairies north of the San Francisco bay. Our Suprême Brie has a fluffy, snow-white rind, developed beneath its dome which ensures climate and humidity control.

Pure extra crème decadence, its firm, buttery texture and sweet milky aroma inspire moments of authentic pleasure.

THE COUNTRY'S OLDEST
CHEESE COMPANY



ABOUT US

Marin French Cheese Co. was born in 1865 with the ambition to bring centuries-old European cheesemaking techniques to Northern California. Traditional French recipes are the foundation for our artisan soft-ripened cheeses, but we're passionate about finding the magic between old and new worlds. We marry classic techniques with California terroir and a pioneering spirit, resulting in the finest small-batch French-style cheeses with a distinct Northern California vibe.

UNIT DETAILS

Net Weight: 14 oz
Unit Dimensions (L x W x H):
5.99" x 5.99" x 2.56"
Unit Gross Weight: 14.15 oz

CASE DETAILS

Pack Size: 4
Case Dimensions (L x W x H):
12.69" x 12.69" x 3.75"
Case Cube (ft³): 0.35
Case Gross Weight (lbs): 4.43

PALLET DETAILS

Cases Per Pallet: 162
TI/HL: 9 x 18
Gross Weight w/o Pallet (lbs): 718
Dimensions (L x W x H):
38.06" x 38.06" x 72.5"
Pallet Cube w/o Pallet (ft³): 60.78

PRODUCT DETAILS

Shelf Life DOP: 62 days
Storage: Refrigerated at 33-45°F
Package Specs: Plastic dome
Allergen: Milk



14oz SUPRÊME

ITEM #: 15790

Buttery, fudgy, lush texture with flavors of sweet milk and grass. Its fluffy white rind provides decadent textural contrast to the dense cheese. To ensure this experience, we do not recommend this cheese for cut & wrap.

Pair with:

Sparkling Wine, Cabernet Sauvignon, Stout or Pilsner.

Nutrition Facts Servings: 14, **Serv. size: 1oz (28g)**, Amount per serving: **Calories 100**, **Total Fat** 9g (12% DV), **Sat. Fat** 6g (30% DV), **Trans Fat** 0g, **Cholest.** 25mg (8% DV), **Sodium** 180mg (8% DV), **Total Carb.** 2g (1% DV), **Fiber** 0g (0% DV), **Total Sugars** 0g (Incl. 0g Added Sugars, 0% DV), **Protein** 3g, **Vit. D** (0% DV), **Calcium** (6% DV), **Iron** (0% DV), **Potas.** (0% DV).

Ingredients: Cultured Pasteurized **Cow's Milk**, Pasteurized Cream, Salt, Microbial Enzymes.

