

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



16oz

BRIE COLLECTION

Each of our artisanal Brie cheeses 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 Bries with fresh local milk from neighboring dairies north of the San Francisco bay. Our Triple Crème Brie is best enjoyed as an elegant appetizer, while our Traditional Brie makes the perfect partner to any recipe. Their versatility and simplicity 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: 16 oz
Unit Dimensions (L x W x H):
6.75" x 6.75" x 1.25"
Unit Gross Weight (lbs): 1.2

CASE DETAILS

Pack Size: 6
Case Dimensions (L x W x H):
20.0" x 13.38" x 2.38"
Case Cube (ft³): 0.37
Case Gross Weight (lbs): 7.84

PALLET DETAILS

Cases Per Pallet: 100
TI/HL: 5 x 20
Gross Weight w/o Pallet (lbs): 784
Dimensions (L x W x H):
48" x 34" x 44"
Pallet Cube w/o Pallet (ft³): 41.56

PRODUCT DETAILS

Shelf Life DOP: 62 days
Storage: Refrigerated at 33-45°F
Package Specs: Clear-wrapped in a compostable wooden cup
Allergen: Milk



ITEM #: 15886



TRIPLE CRÈME BRIE

Smooth and creamy Triple Crème Brie has a creamy paste, slightly sweet flavor, and velvety white rind.

Pair with: Unoaked Chardonnay, Sparkling Wine or IPA.

Nutrition Facts Servings: 16, **Serv. size: 1oz (28g)**,
Amount per serving: **Calories 100, Total Fat 9g**
(12% DV), Sat. Fat 5g (25% DV), Trans Fat 0g,
Cholest. 25mg (8% DV), **Sodium** 160mg (7% DV),
Total Carb. 1g (0% DV), Fiber 0g (0% DV), Total
Sugars 0g (Incl. 0g Added Sugars, 0% DV), **Protein**
5g, Vit. D (0% DV), Calcium (10% DV), Iron (0% DV),
Potas. (0% DV).

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



ITEM #: 15805



TRADITIONAL BRIE

Buttery, rich and delicate Traditional Brie melts beautifully when cooked, making it a delicious addition to panini or pasta dishes.

Pair with: Sauvignon Blanc, Chardonnay,
Rosé, Wheat Beer or Fruity Cider.

Nutrition Facts Servings: 16, **Serv. size: 1oz (28g)**,
Amount per serving: **Calories 90, Total Fat 7g**
(9% DV), Sat. Fat 4.5g (23% DV), Trans Fat 0g,
Cholest. 20mg (7% DV), **Sodium** 150mg (7% DV),
Total Carb. <1g (0% DV), Fiber 0g (0% DV), Total
Sugars 0g (Incl. 0g Added Sugars, 0% DV), **Protein**
6g, Vit. D (0% DV), Calcium (10% DV), Iron (0% DV),
Potas. (0% DV).

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