

CALIFORNIA ORIGINAL

MARIN FRENCH

SINCE 1865

CHEESE C^o



8oz

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 Brie with fresh local milk from neighboring dairies north of the San Francisco bay. These are beautifully aged cheeses that evoke the delightful culinary marriage of France and California. 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: 8 oz
Unit Dimensions (L x W x H):
4.75" x 4.75" x 1.25"
Unit Gross Weight: 9.6 oz

CASE DETAILS

Pack Size: 6
Case Dimensions (L x W x H):
14.75" x 10.19" x 1.81"
Case Cube (ft³): 0.16
Case Gross Weight (lbs): 3.60

PALLET DETAILS

Cases Per Pallet: 250
TI/HL: 10 x 25
Gross Weight w/o Pallet (lbs): 900
Dimensions (L x W x H):
46" x 36" x 45"
Pallet Cube w/o Pallet (ft³): 43.13

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 #: 15806



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: 8,
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.



ITEM #: 15817



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: 8,
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.