



# 8oz TRIPLE CRÈME BRIE

## SOFT-RIPENED CHEESE

Indulge in our exceptional Triple Crème Brie, handcrafted with care in our historic Northern California creamery. We use fresh, local milk, added cream and a unique blend of cultures. The result is a decadent Brie that delivers unparalleled creamy texture and a sweet milky flavor, beneath a delicate bloomy rind. This internationally acclaimed cheese elevates any occasion, inspiring you to savor life's little pleasures.

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**HANDCRAFTED ON THE RANCH**  
SINCE 1865

CALIFORNIA ORIGINAL  
**MARIN FRENCH** 1865  
SINCE  
CHEESE CO.





## ABOUT US

Marin French Cheese Co. is the country's oldest cheese company. Handcrafting cheese on our ranch in Marin County, California since 1865, we've been part of the landscape of the American West for nearly two centuries. Ours is a story built on respect for tradition, infused with a dose of trailblazing, and a little bit of legend. We honor time-tested recipes and techniques, while bringing modern craft and creativity to our cheesemaking and product assortment. A little wheel of Marin French can tell a big story. It's a connection to a simpler time, a beautiful place, and decades of history. It's also just that delicious.

## 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 (ft<sup>3</sup>): 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 (ft<sup>3</sup>): 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



## TRIPLE CRÈME BRIE

ITEM #: 15817

Rich, milky, and deliciously decadent. This award-winning wheel is exactly what you want in a Triple Crème Brie.

**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.



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## PAIRINGS

**Wine:** Champagne or other Sparkling Wine. The bubbles complement the rich creaminess, and clear your palate so you're ready for another bite.

**Beer:** Our Triple Crème Brie stands up well to strong-flavored beers like IPAs, but also works in harmony with malt-forward options like Stout or Porter.

**Cheeseboard Add-Ons:** Enjoy the sweet cream flavors of this cheese with fresh berries, fruit jams, or dark chocolate for a delightful addition to your cheeseboard or dessert plate.