



CALIFORNIA ORIGINAL
MARIN
SINCE FRENCH 1865
CHEESE CO.

GOLDEN GATE

WASHED RIND TRIPLE CRÈME CHEESE

Supple, Rich & Savory



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):
4.13" x 4.13" x 1.13"
Unit Gross Weight: 8.2 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): 3.5

PALLET DETAILS

Cases Per Pallet: 250
TI/HL: 10 x 25
Gross Weight w/o Pallet (lbs): 875
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: Plastic film closed with transparent sticker, wrapped with paperboard (SBS) sleeve.
Allergen: Milk

A TASTE OF TERROIR



Golden Gate gets its striking signature rind from *Brevibacterium linens* cultures naturally present in the coastal air at Marin French Cheese Co.'s historic creamery.



Inspired by the vibrant color of its namesake Golden Gate Bridge, each wheel is hand-washed with brine multiple times to lock in moisture and create the perfect environment for flavorful coastal cultures to thrive.



A truly artisan cheese, during each step of its minimum 14-day aging process Golden Gate is kept at the perfect humidity, temperature, oxygen, and salt levels to ensure its rich, savory taste and gooey texture.



ITEM #: 15989



GOLDEN GATE

Best enjoyed at room temperature, Golden Gate ranges from semi-soft, fudgy and robust when young to oozing umami as it approaches its best by date. Earthy and supple, its vegetal aromas offer endless pairing opportunities to create an experience that inspires authentic pleasure.

Pair with: Fruity cider or hoppy IPA.

Nutrition Facts		Servings: 8,
Serv. size: 1oz (28g), Amount per serving: Calories 110, Total Fat 9g (12% DV), Sat. Fat 6g (30% DV), Trans Fat 0g, Cholest. 25mg (8% DV), Sodium 200mg (9% 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, Pasteurized Cream, Salt, Microbial Enzymes.