

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



NEW!

**REDUCED
PACK SIZE**



BRIE EN CROUTE

Brie en Croute is a reflection of 150+ years of experience perfecting our mix of cultures and ripening techniques. We wrap our creamy Traditional Brie, made with fresh local milk from neighboring dairies, in puff pastry dough. This creates a delicacy that oozes with flavor as the melted brie mingles with the flaky golden crust and is sure to inspire moments of authentic pleasure.

THE COUNTRY'S OLDEST
CHEESE COMPANY



ABOUT US

Marin French Cheese Co. is the country's oldest cheese company, operating at our historic creamery in Marin County since 1865. We marry traditional French techniques with California terroir and spirit to produce indulgent, award-winning, and original cheeses. Made with real, high-quality local ingredients, our cheeses reflect one of life's simplest and most authentic pleasures: experiencing good food.

UNIT DETAILS

Net Weight: 9.4 oz

Unit Dimensions (L x W x H):
5.2" x 5.39" x 2.5"

Unit Gross Weight: 10.8 oz

CASE DETAILS

Pack Size: 8

Case Dimensions (L x W x H):
11.3" x 11.3" x 5.5"

Case Cube (ft³): 0.4

Case Gross Weight (lbs): 5.8

PALLET DETAILS

Cases Per Pallet: 156

TI/HL: 12 x 13

Gross Weight w/o Pallet (lbs): 904.80

Dimensions (L x W x H):
48.0" x 40.0" x 71.50"

Pallet Cube w/o Pallet (ft³): 79.44

PRODUCT DETAILS

Baking Instructions: Remove from box and place on baking sheet. Bake at 400°F for 25–30 minutes or until center is warmed. Allow to rest for 3–5 minutes before serving.

Refrigerated Shelf Life (DOP): 21 Days
Frozen Shelf Life (DOP): 12 Months

Storage: Refrigerate at 34–40°F (Retail),
Freeze at -22–0°F (Warehouse/Transport)

Package Specs: Cardboard box

Allergen: Egg, Milk, Soy, Wheat.

May contain tree nuts.



BRIE EN CROUTE

ITEM #: 15903

Par baked on arrival, Brie En Croute is perfect for a grab-and-go set as the highlight of any dinner party. As it finishes baking at home, buttery Traditional Brie brings aromas of sweet milk and mushroom to the smooth, rich, gooey center of this flaky pastry.

Nutrition Facts Servings: 5, **Serv. size: 1/5 brie en croute (53g)**, Amount per serving: **Calories 200**, **Total Fat** 14g (18% DV), **Sat. Fat** 9g (45% DV), **Trans Fat** 0.5g, **Cholest.** 40mg (13% DV), **Sodium** 260mg (11% DV), **Total Carb.** 12g (4% DV), **Fiber** 0g (0% DV), **Total Sugars** 1g (Incl. 1g Added Sugars, 2% DV), **Protein** 7g, **Vit. D** (0% DV), **Calcium** (10% DV), **Iron** (0% DV), **Potas.** (0% DV).

Ingredients: Brie Cheese (Cultured Pasteurized **Cow's Milk**, Salt, Microbial Enzymes), Unbleached Wheat Flour, Butter (Cream, Natural Flavor), Water, Cane Sugar, Milk, Soybean Oil, Egg Yolks, White Vinegar, Salt.

