

Petite Classics Collection

The Petites are elegant, 4-ounce wheels made with fresh cow's milk and cream from neighboring Marin County dairies within 20 miles from the creamery. Each handcrafted Petite Brie cheese reflects characteristics of authentic varietal cultures and careful ripening techniques.



The Petite Breakfast is the ultimate everyday cheese. Use in place of cream cheese or crumbled onto a salad. It's the perfect melting cheese, so fold into an omelet or add to a soup.



Smooth, creamy and elegant, this California original has a creamy paste, slightly sweet flavor and a velvety white rind that provides a delicate, tangy finish.



Camembert differs distinctly from Brie by the cultures used to produce its authentic earthy flavor and flowing texture. Its interior is creamy and has a deep golden color with a thin white rind.



The Petite Jalapeño is a 4-ounce, triple-cream, soft-ripened Brie made with fresh cow's milk from neighboring dairies in Marin County. The bold, spicy flavor of the red and green jalapeño peppers is nicely tamed by the smooth texture and creamy notes of the Brie.



Petite Cendrée is a triple-cream Brie with a handcoated vegetable-ash rind. The thin, elegant layer of ash underneath the cream-line maintains a soft, creamy texture while developing a mildly earthy taste.



MARIN FRENCH CHEESE

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Ingredients: Petite Breakfast, Petite Crème, Petite Camembert: Pasteurized cultured cow milk, pasteurized cream, salt and microbial enzymes. Petite Jalapeño: Pasteurized cultured cow milk, pasteurized cream, red and green jalapeño peppers, salt, acetic acid, microbial enzymes, calcium chloride and natural flavoring. Petite Cendrée: Pasteurized cultured cow milk, pasteurized cream, salt, vegetable ashm, and microbial enzymes. Marin French cheeses are made with fresh local milk that is guaranteed rBST free. All of our milk is pasteurized, and we use only vegetarian approved rennet (no animal rennet).

Shelf Life: Petite Breakfast & Petite Cendrée 68 days DOM | Keep Refrigerated
 Petite Crème, Petite Camembert & Petite Jalapeño: 75 days DOM | Keep Refrigerated

Packaging: 4oz wheel individually wrapped in transparent plastic

Storage: 34 - 45F

Petite Breakfast		Item #: 15834		Unit Size: 4 oz		Case Size: 6 units
Petite Crème		Item #: 15819		Unit Size: 4 oz		Case Size: 6 units
Petite Camembert		Item #: 15825		Unit Size: 4 oz		Case Size: 6 units
Petite Jalapeño		Item #: 15811		Unit Size: 4 oz		Case Size: 6 units
Petite Cendrée		Item #: 15824		Unit Size: 4 oz		Case Size: 6 units

Awards



2017

Petite Crème-2015
 Petite Jalapeño-2016
 Petite Camembert
 Petite Cendrée-2016



2017

Petite Breakfast-2016



2017

Petite Crème



2015
 UK

Petite Breakfast Petite Camembert



2016
 3rd Place

Petite Breakfast



Petite Cendrée

We are committed to engaging in sustainable cheesemaking practices that respect nature and our local environment. Our all natural milk is sourced from local dairies within 20 miles from the creamery, and our cheeses are handcrafted without preservatives or additives. Our ingredients are rooted in authenticity, simplicity and honesty.



Handcrafting award-winning California cheese since 1865.