

CALIFORNIA ORIGINAL

MARIN FRENCH

SINCE 1865

CHEESE C^o



14oz

SUPRÊME

Our artisanal Suprême Brie 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 Suprême Brie with fresh local milk from neighboring dairies north of the San Francisco bay. Our Suprême Brie has a fluffy, snow-white rind, developed beneath its dome which ensures climate and humidity control.

Pure extra crème decadence, its firm, buttery texture and sweet milky aroma 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: 14 oz
Unit Dimensions (L x W x H):
5.99" x 5.99" x 2.56"
Unit Gross Weight: 15.2 oz

CASE DETAILS

Pack Size: 4
Case Dimensions (L x W x H):
12.69" x 12.69" x 3.75"
Case Cube (ft³): 0.35
Case Gross Weight (lbs): 4.43

PALLET DETAILS

Cases Per Pallet: 162
TI/HL: 9 x 18
Gross Weight w/o Pallet (lbs): 718
Dimensions (L x W x H):
38.06" x 38.06" x 72.5"
Pallet Cube w/o Pallet (ft³): 60.78

PRODUCT DETAILS

Shelf Life DOP: 62 days
Storage: Refrigerated at 34-45°F
Package Specs: Plastic dome
Allergen: Milk
Kosher: No
Organic: No



14oz SUPRÊME

ITEM #: 15790

Buttery, fudgy, lush texture with flavors of sweet milk and grass. Its fluffy white rind provides decadent textural contrast to the dense cheese. To ensure this experience, we do not recommend this cheese for cut & wrap.

Pair with:

Sparkling Wine, Cabernet Sauvignon, Stout or Pilsner.

Nutrition Facts Servings: 14, **Serv. size: 1oz (28g)**, Amount per serving: **Calories 100**, **Total Fat** 9g (12% DV), Sat. Fat 6g (30% DV), Trans Fat 0g, **Cholest.** 25mg (8% DV), **Sodium** 180mg (8% DV), **Total Carb.** 2g (1% DV), Fiber 0g (0% DV), Total Sugars 0g (Incl. 0g Added Sugars, 0% DV), **Protein** 3g, Vit. D (0% DV), Calcium (6% DV), Iron (0% DV), Potas. (0% DV).

Ingredients: Cultured Pasteurized **Cow's Milk**, Pasteurized Cream, Salt, Microbial Enzymes.

