

CALIFORNIA ORIGINAL

MARIN FRENCH

SINCE 1865

CHEESE CO.



8oz

BRIE COLLECTION

Each of our artisanal Brie cheeses 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 Brie with fresh local milk from neighboring dairies north of the San Francisco bay. Our Triple Crème Brie is best enjoyed as an elegant appetizer, while our Traditional Brie makes the perfect partner to any recipe. Their versatility and simplicity 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: 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 10.38" x 2.00"
 Case Cube (ft³): 0.18
 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 (ft³): 43.13

PRODUCT DETAILS

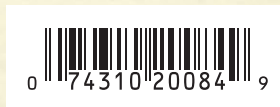
Shelf Life DOP: 62 days
 Storage: Refrigerated at 34–45°F
 Package Specs: Clear-wrapped in a compostable wooden cup
 Allergen: Milk
 Kosher: No
 Organic: No



ITEM #: 15806



ITEM #: 15817



TRADITIONAL BRIE

Buttery, rich and delicate Traditional Brie melts beautifully when cooked, making it a delicious addition to panini or pasta dishes.

Pair with: Sauvignon Blanc, Chardonnay, Rosé, Wheat Beer or Fruity Cider.

Nutrition Facts Servings: 8,
Serv. size: 1oz (28g), Amount per serving: **Calories 90**, **Total Fat** 7g (9% DV), **Sat. Fat** 4.5g (23% DV), **Trans Fat** 0g, **Cholest.** 20mg (7% DV), **Sodium** 150mg (7% 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**, Salt, Microbial Enzymes.

TRIPLE CRÈME BRIE

Smooth and creamy Triple Crème Brie has a creamy paste, slightly sweet flavor, and velvety white rind.

Pair with: Unoaked Chardonnay, Sparkling Wine or IPA.

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.