

CALIFORNIA ORIGINAL

MARIN FRENCH

SINCE 1865

CHEESE CO.



PETITE RESERVE COLLECTION

Each handcrafted Petite Brie cheese is best-in-class, a reflection of 150+ years of experience perfecting our mix of cultures and ripening techniques. The Petite Reserve Collection is true to our California-crafted, French-inspired roots and honors our heritage of traditional cheesemaking. Our elegant 4 oz. Brie wheels are enhanced with premium ingredients. Made with fresh local milk from neighboring dairies north of the San Francisco bay, their convenient size, versatility, and unique flavors 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: 4 oz
 Unit Dimensions (L x W x H):
 2.5" x 2.5" x 1.75"
 Unit Gross Weight: 4.16 oz

CASE DETAILS

Pack Size: 6
 Case Dimensions (L x W x H):
 8.25" x 5.75" x 2.25"
 Case Cube (ft³): 0.06
 Case Gross Weight (lbs): 1.65

PALLET DETAILS

Cases Per Pallet: 480
 TI/HL: 32 x 15
 Gross Weight w/o Pallet (lbs): 792
 Dimensions (L x W x H):
 47" x 37" x 33"
 Pallet Cube w/o Pallet (ft³): 33.21

PRODUCT DETAILS

Shelf Life DOP: 55 days
 Storage: Refrigerated at 34-45°F
 Package Specs: Clear plastic film
 Allergen: Milk
 Kosher: No
 Organic: No



ITEM #: 15795



ITEM #: 15821



ITEM #: 15824



PETITE TRUFFLE

Irresistibly earthy and aromatic, the paste of this Triple Crème Brie is specked with real black truffle and balanced with notes of sweet cream.

Pair with: Champagne, Red Burgundy or Dry Cider.

Nutrition Facts Servings: 4, **Serv. size: 1oz (28g)**,
 Amount per serving: **Calories 100, Total Fat 8g**
 (10% DV), Sat. Fat 5g (25% DV), Trans Fat 0g,
Cholest. 20mg (7% DV), **Sodium 180mg** (8% 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, Truffle Paste (Truffles, Extra Virgin Olive Oil, Truffle Juice, Natural Aroma), Salt, Microbial Enzymes.

PETITE SUPRÊME

Buttery, fudgy, lush texture with flavors of sweet milk and grass.

Pair with: California Sparkling Wine, Petite Syrah, or IPA.

Nutrition Facts Servings: 4, **Serv. size: 1oz (28g)**,
 Amount per serving: **Calories 120, Total Fat 11g**
 (14% DV), Sat. Fat 7g (35% DV), Trans Fat 0g,
Cholest. 20mg (7% DV), **Sodium 125mg** (5% DV),
Total Carb. 1g (0% DV), Fiber 0g (0% DV), Total
 Sugars 0g (Incl. 0g Added Sugars, 0% DV), **Protein**
 4g, Vit. D (0% DV), Calcium (6% DV), Iron (0% DV),
 Potas. (0% DV).

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

PETITE ASH

A thin layer of vegetable ash enrobes this Triple Crème Brie, locking in moisture for extra creamy texture. Its rich taste is reminiscent of blue cheese.

Pair with: Cabernet Sauvignon or Pinot Noir.

Nutrition Facts Servings: 4, **Serv. size: 1oz (28g)**,
 Amount per serving: **Calories 110, Total Fat 9g**
 (12% DV), Sat. Fat 6g (30% 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**, Pasteurized Cream, Salt, Vegetable Ash, Microbial Enzymes.