



Laura Chenel

30133 - Original Fresh Goat Cheese Log

Famous for its rich-tasting and bright citrusy tang, the flavor of the original fresh goat log are enhanced due to a balanced amount of salt. All Laura Chenel cheeses are made with local, fresh milk that is pasteurized, and we use only vegetarian-approved rennet (no animal rennet).



\* Benefits

In 1979, Laura Chenel began crafting her own farmstead goat cheese. Using techniques she learned in France and milk from her own goats, she became synonymous with quality and taste. Laura Chenel sources from family farms in California, Oregon, Nevada and Idaho. We partner exclusively with our farmers and provide support and technologies for happy goats and delicious milk. Our 4 oz. fresh goat cheese logs are the perfect balance of citrusy tang and salt to complement any occasion, from breakfast all the way to an elegant dinner.

Ingredients

Cultured pasteurized goat milk, salt, microbial enzymes.

⚠ Allergens

Free From:

- crustaceans eggs fish peanuts  
 soy tree nuts wheat

Nutrition Facts

Servings per Container	4
Serving size	1.00Z (1oz)
Amount per serving	
Calories	70
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 3.5g	18%
Trans Fat	
Cholesterol 20mg	7%
Sodium 100mg	4%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 21mg	0%
Iron 0mg	0%
Potassium 36mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Store at 34-45 F. Wrap in wax paper and refrigerate after opening. Best enjoyed within 7 days of opening.

Serving Suggestions

Ready to eat alone or pair with crackers and condiments. Laura Chenel's Original Log is the cheese that Alice Waters used to crown Chez Panisse's iconic mixed greens salad. In this tradition, we recommend slicing the logs into rounds, coating them with bread crumbs and baking until golden.

Prep & Cooking Suggestions

Just open and it's ready to eat.

✏ Product Specifications

Brand			Manufacturer			
Laura Chenel			Laura Chenels Chevre			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
027958143009	14300	30133	10027958143006		12/4 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
3.39lb	3lb	United States	Yes			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11in	5.37in	4.5in	0.15ft3	28x11	75days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	70	Total Fat	5g	Sodium	100mg
Protein	4	Trans Fats		Calcium	21mg
Total Carbohydrates...	1g	Saturated Fat	3.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	36mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

