

Laura Chenel

40149 - Fig & Grapefruit Goat Cheese Log



The zesty and sweet flavors of figs and grapefruit are a perfect match for the rich-tasting, bright citrusy tang of our original goat cheese. All Laura Chenel cheeses are made with local, fresh milk that is pasteurized, and we use only vegetarian-approved rennet (no animal rennet).



* Benefits

enzymes.

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. We partner exclusively with our farmers to provide support and technologies for happy goats and delicious milk. The zesty and sweet flavors of figs and grapefruit are a perfect match for the rich-tasting, bright citrusy tang of our original goat cheese.

Ingredients

Cultured pasteurized goat milk, fig puree (water, dried figs, sugar, fruit pectin, citric acid, lactic acid, ascorbic acid), grapefruit powder, microbial

A Allergens

Contains:



Free From:



3.39lb

Nutrition Facts

Servings per Container 28grams (1oz) Serving size

Amount per serving

Calories 70

% D a	ily Value*
Total Fat 4.5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 25mg	1%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Sugar	8%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 34mg	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.

Manufacture

No

Handling Suggestions

Store at 34-45 F. Wrap in wax paper and refrigerate after opening. Best enjoyed within 7 days of opening. UNIT UPC: 027958143658

Serving Suggestions

Ready to eat with crackers or toasted bread. Perfect on a cheese board.

Prep & Cooking Suggestions

Ready to eat.

Product Specifications

3lb

Laura Chenel			Laura Chenels Chevre			
UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.	

027	958143658	14365	40149	1002795814	3655	12/4 OZ
6	ss Weight	Net Weigh		ntry of Origin	Kosher	 ld Nutrition

United States

Shipping Information								
Length	ength 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	4.5g	Sodium	25mg
Protein	4	Trans Fats	0g	Calcium	22mg
Total Carbohydrates···	4g	Saturated Fat	3g	Iron	0mg
Sugars	4g	Added Sugars	4g	Potassium	34mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose	Lactose M Sucrose Vitamin A(IU)•			Phosphorus	
Sucrose			15mg		
Vitamin A(IU)•			0mcg	Thiamin	
Vitamin A(RE) Vitamin E Vitamin C Folate Magnesium Vitamin B-6 Monosodium Sulphites		Vitamin E		Niacin	
		Folate		Riboflavin	
		Vitamin B-6		Vitamin B-1 2•	
			Nitrates		

Additional Images



