



Laura Chenel

85981 - Chabis Goat Cheese

Laura Chenel's fresh goat cheese chabis retains more moisture than the classic logs, which makes it ideal for creating tasty dips or thickening sauces or soups.



Nutrition Facts

Servings per Container 5
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 170mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 36mg	1%

* 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.

* Benefits

Handcrafted in Sonoma County, the Laura Chenel Original Chabis is the perfect ingredient to elevate any recipe. This fluffy, smooth goat cheese pillow is crafted with the freshest milk in a Leed Gold Certified Creamery. The Chabis retains more moisture than the classic logs, which makes it ideal for creating tasty dips or thickening sauces or soups. Enjoy with a dry California Rose or a Rhone Valley Red.

Ingredients

cultured pasteurized goat milk, salt, microbial enzymes.

Allergens

Contains:



Free From:



Handling Suggestions

refrigerate at 33-45 degrees.

Serving Suggestions

Ready to eat, served on a cheese board with condiments or used as an ingredient in a recipe.

Prep & Cooking Suggestions

Ready to eat.

Product Specifications

Brand	Manufacturer	Product Category
Laura Chenel	Laura Chenels Chevre	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
027958211012	14107-06	85981	10027958211019		6/5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.02lb	1.88lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7in	5in	3in	0.06ft3	42x10	65days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	70	Total Fat	5g	Sodium	170mg
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

