

Laura Chenel Creamy Goat’s Milk Brie

Laura Chenel’s Creamy Brie is an American twist on the traditional French cow’s milk cheese. This soft-ripened wheel begins with fresh, local goat milk that is turned into curd, gently cut and poured into molds, where it is allowed to drain naturally and retain as much moisture as possible. After 9-14 days of aging, this Creamy Brie develops a thin, bloomy rind and a velvety texture that quickly becomes oozy. The result is a milder cheese with grassy and nutty flavors balanced by hints of lemon and a clean finish.



Product Details

Item	030617
Brand	Laura Chenel
Sold By	CS
Pack Qty	6
Pack Size	5 oz
Case GTIN/EAN/UPC	10027958141828
Unit UPC	027958141852
Country of Origin	USA
Shelf Life from Production	75 days
Storage	Refrigerated
Kosher	Yes
Gross Case Weight	2.28 LB
Ingredients	Cultured pasteurized goat milk, salt, microbial enzymes.

