

Laura Chenel Marinated Goat Cheese-Black Truffle

Why marinate goat cheese? It's all about the flavor. Laura Chenel cuts discs from their fresh Original Logs and places them on racks to dry for 5-7 days. Then, they hand-pack them into recyclable jars along with herbs and oil. The marinade slowly infuses flavors of black truffles into the golden oil and the cheese.

Product Details

Item	031957
Brand	Laura Chenel
Sold By	CS
Pack Qty	9
Pack Size	6.2 oz
Case GTIN/EAN/UPC	10027958141736
Unit UPC	027958141739
Country of Origin	USA
Shelf Life from Production	120 days
Storage	Refrigerated
Kosher	Yes
Gross Case Weight	4.08 LB
Ingredients	Cultured pasteurized goat milk, salt and microbial enzymes. Marinade: Organic canola oil, truffle oil (olive oil, truffle aroma), black truffle.

