

# Laura Chenel Marinated Goat Cheese-Thyme & Rosemary

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 thyme & rosemary into the golden oil and the cheese.



## Product Details

<b>Item</b>	030605
<b>Brand</b>	Laura Chenel
<b>Sold By</b>	CS
<b>Pack Qty</b>	9
<b>Pack Size</b>	6.2 oz
<b>Case GTIN/EAN/UPC</b>	10027958221032
<b>Unit UPC</b>	027958221035
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	120 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	4.08 LB
<b>Ingredients</b>	Cultured pasteurized goat milk, salt and microbial enzymes. Marinade: Organic canola oil, California extra-virgin olive oil, herbs and spices.

