Jasper Hill

34204 - Eligo

A washed rind, semi-soft, pasteurized goat/cow blend, brick shaped cheese made by Jasper Hill Creamery. Eligo's flavors bring out the best in both milk types; buttery richness from the cow milk carries a soft, white pepper spice note and goat aromas. A densely creamy texture is a bit softer beneath the rosy, orange washed rind, where the flavors are a more pronounced. Small rum...



MARKETING

Eligo from Jasper Hill Farm in Vermont is a washed rind, semi-soft, creamy, pasteurized goat/cow blend (mixed milk), brick shaped cheese. Creamy and rich, with the delicate complexity of goat's milk in the blend, it is beautiful on a cheese plate or melted in your favorite recipes.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
EGB204	90814836021596	4/2 LB

Brand	Brand Owner	GPC Description
Jasper Hill	Cellars At Jasper Hill	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
32.32 LBR	28 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.5 INH	13.5 INH	2 INH	0.21 FTQ	09x24	43 Days	35 FAH / 37.5 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

32 Servings per container

Serving Size **28.0 GR**

Amount Per Serving

Calories **90**

	% Daily Value*
Total Fat 7 g	**9%**
Saturated Fat 5 g	**25%**
Trans Fat 0 g	
Cholesterol 20 mg	**7%**
Sodium 190 mg	**8%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 163 mg	15%
Iron 0 mg	0%
Potassium 30 mg	0%

* The % Daily Values (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.

HANDLING SUGGESTIONS

Wrap tightly and store in refrigeration------

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pasteurized Cow and Goat Milk, Salt, Rennet, Cultures

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PREPARATION & COOKING SUGGESTIONS

Unwrap and enjoy on a cheese plate, or melt on a sandwich or in your favorite recipe.

SERVING SUGGESTIONS

Eligo's goat aromas and subtle earthiness from the rind make it a great match for skin-contact or full bodied white wines, and mixed fermentation ales. Preserved lemon, mild green olives and toasted almonds make for nice accompaniments.

MORE INFORMATION