

98115 - The Drunken Goat Wedge



Literally meaning "goat with wine" this semi-firm pasteurized goat from Spain's Mediterranean coast is cured for 48-72 hours in Doble Pasta red wine. The paste remains nearly pure white and the rind absorbs a lovely violet hue. The paste is sweet and smooth, delicately grapey, with a gentle, pliable texture and mild fruity flavor.



MARKETING

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Nutrition Facts

6 Servings per container
Serving Size 28g or 1 inch cube

Amount Per Serving	% Daily Value*
Calories 120	
Total Fat 11 g	14%
Saturated Fat 7 g	36%
Trans Fat 0 g	
Cholesterol 35 mg	11%
Sodium 170 mg	7%
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 160 mg	15%
Iron 0 mg	0%
Potassium 20 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
98115	10820581981157	12/6 OZ				
Brand	Brand Owner	GPC Description				
Mitica	Forever Cheese	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.98 LBR	4.5 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	180 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			

HANDLING SUGGESTIONS

Keep cool. Uncut wheels may be store in refrigeration for at least 3 months. Once cut, wrap unused cheese tightly in plastic.---UNIT UPC: 820581981150---

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

INGREDIENTS

Pasteurized Murciana Goat's Milk, Salt, Calcium Chloride, Rennet, Cheese Cultures Rind soaked in Monastrell Wine

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PREPARATION & COOKING SUGGESTIONS

When sampling, allow it to reach room temperature, and always let breathe from its cryovac packaging for several hours before tasting.

SERVING SUGGESTIONS

Great for entertaining, Drunken Goat® is truly a standalone cheese. Simply cut into slices and snack. Pair with a Monastrell wine from Jumilla.

MORE INFORMATION