

# 40132 - Ms. Natural Goat Cheese Disks

Plain, fresh goat cheese, or chèvre, in a 4oz disk shape. Perfectly cultured milk, pure and simple—the building block for our entire line of cheese. Experience fresh cream with a citrus finish—and no “goaty” aftertaste in sight.



### MARKETING

Place in the specialty cheese coffin or case near goat cheeses. stack forward facing in the multi-deck. cross-merchandise in ice-bin near produce or accompaniments.

## Nutrition Facts

4 Servings per container	
<b>Serving Size</b>	<b>28 grams</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>80</b>
% Daily Value*	
<b>Total Fat</b> 6 g	<b>8%</b>
Saturated Fat 4 g	<b>20%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 125 mg	<b>5%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 5 g	
Vitamin D 0 mcg	0%
Calcium 21 mg	2%
Iron 0 mg	0%
Potassium 34 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				
31222	20039496001011	12/4 OZ				
Brand		Brand Owner		GPC Description		
Cypress Grove		Cypress Grove		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.37 LBR	3 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.25 INH	7.25 INH	2.75 INH	0.12 FTQ	20x13	105 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

Refrigerate ---UNIT UPC: 039496001017---

### ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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 cultured goat milk, salt, and enzymes

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### PREPARATION & COOKING SUGGESTIONS

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

### SERVING SUGGESTIONS

Use as a substitute where you typically use mayonnaise or cream cheese for a lighter version of your favorite recipe. Toss with freshly cooked pasta, a heavy splash of pasta water, fresh tomatoes, and basil.

### MORE INFORMATION