

90039 - Truffle Tremor

A flavor powerhouse. Elegant and pungent truffles collide with the velvety perfection of soft-ripened goat cheese. You'll enjoy the heavy floral, herbaceous, and mushroom notes in this earth-shaking masterpiece.



MARKETING

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Nutrition Facts

48 Servings per container

Serving Size 28 grams

Amount Per Serving
Calories 80

% Daily Value*

Total Fat 6 g 8%

Saturated Fat 4 g 20%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 140 mg 6%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 5 g

Vitamin D 0 mcg 0%

Calcium 27 mg 2%

Iron 0 mg 0%

Potassium 35 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			
20521		90039496202400		1/3 LB			
Brand		Brand Owner		GPC Description			
Cypress Grove		Cypress Grove		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3.28 LBR	3 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
6.75 INH	6.75 INH	4.5 INH	0.12 FTQ	35x07	64 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 -----

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 cultured goat milk, salt, truffle (Tuber aestivum), and enzymes.

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PREPARATION & COOKING SUGGESTIONS

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in wax paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

SERVING SUGGESTIONS

Serve for a cheese course, cheese board, dessert, appetizer, or hors d'oeuvre. Delicious with your favorite prosciutto or salami and seeded crackers. Top a hot steak or juicy burger with a slice and let it melt as the meat rests. Serve alongside candied orange and a nice port wine for a simple dessert.

MORE INFORMATION