

# 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'; 30 = 'Free From Not Tested'; 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