

198715 - Goat Cheddar Loaf

Smooth, nutty, and savory, our cheddar is everything you love about the classic — made even better with 100% goat milk. Aged two months or more, this crowd-pleasing cheese is slightly sharp, complex, and versatile with the meltable, stretchable, luxurious texture you crave.



MARKETING

Cypress Grove Aged Goat Cheddar. Smooth, nutty, and savory. Aged two months or more, this cheese is slightly sharp, complex, and versatile: meltable, shredable, crumble-able, snackable.

Nutrition Facts

80 Servings per container

Serving Size 28 grams

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 8 g 10%

Saturated Fat 5 g 25%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 180 mg 8%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 170 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				
40530	90039496051107	2/5 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	
10.57 LBR	10 LBR	Yes	United Kingdom	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.75 INH	8 INH	4.25 INH	0.23 FTQ	20x10	316 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

To optimize cheese quality, keep cheese cold (32-40F). To prevent drying, keep cheese wrapped tightly in plastic wrap after cutting. Remove your cheese from the refrigerator at least one hour before serving. -----

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, and enzymes.

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PREPARATION & COOKING SUGGESTIONS

Remove cheese from the refrigerator at least one hour before serving.

SERVING SUGGESTIONS

Serve with tart apple, candied pineapple, or cherry tomatoes. Burgers, grilled cheese sandwiches, mac and cheese .

MORE INFORMATION