

Central Coast

34953 - Goat Cheddar Wheel

Central Coast Creamery produces artisanal cow, sheep and goat milk cheeses in Paso Robles, California. Reggie Jones, owner and cheese maker, worked in product development and dairy quality control for 25 years, but dreamt of producing his own cheeses. In 2012, Reggie and Kellie Jones moved their family from Modesto to the Coast—a region with a rich agricultural heritage—to foun...



MARKETING

Central Coast Creamery's Goat Cheddar has a velvety white paste with small eyes. Mild and approachable, this goat cheddar has light, bright flavors and a long finish. Melts well and pairs well with most beverages.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
10		90852784007620		1/10 LB		
Brand		Brand Owner		GPC Description		
Central Coast		Central Coast Creamery		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.4 LBR	10 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10 INH	10 INH	4.5 INH	0.26 FTQ	16x10	351 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 after opening-----

- 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

Nutrition Facts

160 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 9 g	12%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 200 mg	9%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 7 g	
Vitamin D 1.4 mcg	8%
Calcium 280 mg	20%
Iron 0 mg	0%
Potassium 30 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.

INGREDIENTS

Pasturized Goat Milk, Cheese Cultures, Calcium Chloride, Yield Max, Vegetarian Enzymes, and Salt.

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PREPARATION & COOKING SUGGESTIONS



Open and serve, melt or grate

SERVING SUGGESTIONS



Ready to eat - enjoy!

MORE INFORMATION

