

# 23204 - Aged Goat Cheddar Chunk

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### MARKETING

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## Nutrition Facts

6 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
% Daily Value*	
<b>Total Fat</b> 9 g	<b>12%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 5 mg	<b>2%</b>
<b>Sodium</b> 190 mg	<b>8%</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> 8 g	
Vitamin D 0 mcg	0%
Calcium 195 mg	15%
Iron 0 mg	0%
Potassium 0 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			
0352		10855336004522		12/6 OZ			
Brand		Brand Owner		GPC Description			
Laclare Farms		Mosaic Meadows		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
4.89 LBR	4.5 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
12 INH	4.375 INH	4.5 INH	0.14 FTQ	34x10	343 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

Keep refrigerated---UNIT UPC: 855336004525---

### 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

Whole Pasteurized Goat Milk, Salt, Cheese Culture, Enzymes.

Laclare Farms

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### PREPARATION & COOKING SUGGESTIONS

Ready to eat

### SERVING SUGGESTIONS

Open and enjoy on salads, pasta or cheese boards.

### MORE INFORMATION