

# 55748 - Goat Milk Mild Cheddar Cuts



Located in Wisconsin in the heart of Amish Country, we craft our cheese with milk from local Amish dairies that is delivered to the factory in chilled milk cans, the old-fashioned way. The average herd size per farm consists of just 12 goats, making these truly family farms. Our Goat Milk Cheddar has a creamy smooth texture and subtle goat flavor with a mild cheddar bite.



## MARKETING

Wisconsin Goat Cheese made from fresh, high-quality milk from small herds, grazed on lush pasture. Recognized by the American Cheese Society and the World Dairy Expo as among the best goat milk cheeses in America.

## Nutrition Facts

8 Servings per container

**Serving Size** 1.0 OZ

**Amount Per Serving**

**Calories** 110

% Daily Value\*

<b>Total Fat</b> 9 g	<b>14%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 220 mg	<b>9%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 7 g

Vitamin D 0 mcg	0%
Calcium 197 mg	20%
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			
752		10810507027526		12/8 OZ			
Brand		Brand Owner		GPC Description			
Natural Valley		Pasture Pride Cheese LLC		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6.3 LBR	6 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5.5 INH	14.5 INH	5 INH	0.23 FTQ	26x09	237 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---UNIT UPC: 810507027529---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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, enzymes

## 55748 - Goat Milk Mild Cheddar Cuts

Located in Wisconsin in the heart of Amish Country, we craft our cheese with milk from local Amish dairies that is delivered to the factory in chilled milk cans, the old-fashioned way. The average herd size per farm consists of just 12 goats, making these truly family farms. Our Goat Milk Cheddar has a creamy smooth texture and subtle goat flavor with a mild cheddar bite.



### PREPARATION & COOKING SUGGESTIONS

Ready to eat. Unpack and serve.

### SERVING SUGGESTIONS

Serve on a cheese board or any other dish in place of a traditional cheddar

### MORE INFORMATION