

23203 - Smoked Goat Cheddar Cuts

We add a hint of smokiness to our sweet, fruity goat milk Cheddar by naturally smoking it with hickory wood. The smooth, wellbalanced flavor is complemented by a creamy body.



MARKETING

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Nutrition Facts

6 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 7 g	9%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 35 mg	12%
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 200 mg	20%
Iron 0.36 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			
#0342	10855336004508		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	
5 LBR	4.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12 INH	4 INH	4 INH	0.11 FTQ	36x10	338 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

See label for suggestions---UNIT UPC: 855336004501---

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 - MC
- 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

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION