



Laclare Farms

104974 - Goat Milk Cheddar Cheese Rw

LaClare Creamery Goat Cheddar is made from whole pasteurized goat milk. It has a fresh, fruity, light flavor with a creamy body. As the cheese ages, it becomes rich, nutty, and increasingly complex with a creamy body.



Nutrition Facts

Servings per Container	80
Serving size	28gs (1oz)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 190mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 211mg	15%
Iron 0mg	0%
Potassium 30mg	0%

\* The % Daily Value (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.

\* Benefits

LaClare Creamery Goat Cheddar is made from whole pasteurized goat milk. It has a fresh, fruity, light flavor with a creamy body. As the cheese ages, it becomes rich, nutty, and increasingly complex with a creamy body. This complex cheddar is great for snacking or as an ingredient. Melt into a grilled cheese or shred over your favorite salad.

Ingredients

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

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated

Serving Suggestions

This complex cheddar is great for snacking or as an ingredient. Melt into a grilled cheese or shred over your favorite salad.

Prep & Cooking Suggestions

Open and enjoy

📄 Product Specifications

Brand			Manufacturer			
Laclore Farms			Mosaic Meadows			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	0301	104974	90855336004153		1/5 LB	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
5.28lb	5lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	4.38in	4.5in	0.14ft3	34x10	237days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	190mg
Protein	8	Trans Fats	0g	Calcium	211mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

