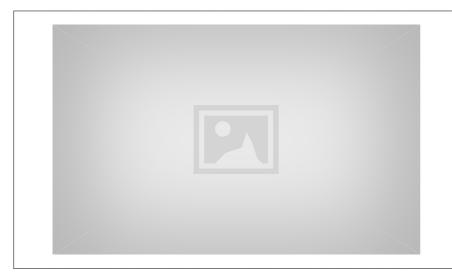


Montchevre

12322 - Fresh Goat Cheese



Our cheesemaking team has established a perfectly-balanced recipe for Montchevre fresh goat cheese, and each is made with full respect for traditional French cheese making techniques.



* Benefits

Our cheesemaking team has established a perfectly-balanced recipe for Montchevre fresh goat cheese, and each is made with full respect for traditional French cheese making techniques. Once the prime quality milk has been collected from our network of farms, it is slowly drained and folded with high-quality ingredients to ensure the rich and smooth texture that chefs and consumers know and love.

Ingredients	▲ Allergens
Cultured Pasteurized Goats Milk, Salt, Enzymes. Contains: Milk	Contains: image: milk Free From: contains: contains: image: milk free From: contains: contains:

Nutrition Facts

Servings per Container 128 1.00Z (1oz) Serving size

Amount per serving

Calories	70
% Da	ily Value*
Total Fat 6 g	7%
Saturated Fat 4 g	19%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 90 mg	4%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 4 g	_
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

a day is used for general nutrition advice.

Handling Suggestions

refrigerate---

UNIT UPC: 761657903082

Serving Suggestions

Use it in pasta salads, spread on crackers, crusty bread

Prep & Cooking Suggestions

Remove from package



Product Specifications

Brand	Manufacturer
Montchevre	Saputo Cheese USA Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
761657903082	1009970	12322	10761657903089		2/8 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16 lb	16 lb	United States of America	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	8 in	7.9 in	5.1 in	0.19 ft3	10x5	56 days	35 °F / 37 °F





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Nutrition Analysis - By Measure

Calories	70	Total Fat	6 g	Sodium	90 mg
Protein	4	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates···	1 g	Saturated Fat	4 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images		

