

Idyll Farms

22720 - **Idyll Gris**



A pasteurized goat cheese made by Idyll Farms in northern MI, using the farms own seasonal milk. The name (gris means gray in French) comes from the gray vegetable ash that runs through the cheeses center and helps the edible rind to grow.



* Benefits

Idyll Gris (pronounced Gree, French for grey) is made from fresh Idyll Farms pasture raised Certified Humane Alpine farmstead goat milk. The 1 lb wheel is surface ripened, ash coated, with an ash line running through the middle. It has a smooth, fluffy texture and mild, lemony flavor with an edible wrinkly rind that develops a deliciously runny layer underneath the rind as it ages that we call the cream line. Elegantly packaged in a clear mini cave that protects the delicate rind and allows the cheese to breathe and evolve. Regenerative farming practices. Gluten free. Gently pasteurized. Cave-aged. 1st place World Championship Cheese Contest 2020 and 2016. 5 American Cheese Society Awards (2017,2018,2019) 2 1st place awards.



Allergens

Pasteurized goats milk, cultures, enzymes, vegetable ash, salt, animal rennet

Contains:



Free From:









Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

70

Outories	, 0
% Da	ily Value*
Total Fat 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 55mg	2%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 0mg	0%
Potassium 56mg	2%

* 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.

Handling Suggestions

Keep refrigerated in the plastic container but serve at room temperature. UNIT UPC: 816933020103

Serving Suggestions

Kept in the original packaging, most people enjoy the cheese around 7-10 days after opening.

Prep & Cooking Suggestions

Keep refrigerated in the plastic container but serve at room temperature.

Product Specifications

Brand	Manufacturer
ldyll Farms	ldyll Farms LLC

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
816933020103	850	22720	20816933020107		2/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.6lb	2lb	United States	No	

	Shipping Information							
ı	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
	3.75in	9.5in	10in	0.21ft3	16x8	20days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	70	Total Fat	5g	Sodium	55mg
Protein	5	Trans Fats	Og	Calcium	31mg
Total Carbohydrates···	1g	Saturated Fat	3g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	56mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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







