

Snofrisk

232312 - Spreadable Goat Cheese



A perfectly white spreadable goat cheese, containing 80 percent goats' milk and 20 percent of cow's milk cream and a pinch of salt. The added cow's cream will give the cheese its creamy consistency and mild taste.



* Benefits

Fresh Spreadable Cheese. Snfrisk is a fresh, spreadable cheese imported from Norway, made with 80% goats' milk and 20% cows' cream. This makes it spreadable like a cream cheese, with the slight tanginess and health benefits of goat's milk.

Ingredients	Allergens
Goat's Milk, Cow's Cream, Salt	Contains: milk Free From: crustaceans eggs fish peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calarias

Calories	70
% D	aily Value*
Total Fat 8g	9%
Saturated Fat 3.5g	18%
Trans Fat	
Cholesterol 15mg	5%
Sodium 170mg	7%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 7g	
Includes 0g Added Sugar	0%
Protein 2g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

a day is used for general nutrition advice.

Handling Suggestions

Refrigerate

Serving Suggestions

It makes breakfast, lunch, and snacking easy and healthy: spread on bagels, sandwiches and wraps, top salads, crackers, flatbreads and can dip in vegetables and fruits.

Prep & Cooking Suggestions

spread on bagels, sandwiches and wraps, top salads, crackers, flatbreads and can dip in vegetables and fruits.



Product Specifications

Brand	Manufacturer	Product Category	
Snofrisk	Norseland Incorporated	Cheese	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
075501232304	23231	232312	07038010232312		10/4.4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3lb	2.75lb	Norway	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.7in	6.5in	5.1in	0.15ft3	45x6	70days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	70	Total Fat	8g	Sodium	170mg
Protein	2	Trans Fats		Calcium	0mg
Total Carbohydrates	2g	Saturated Fat	3.5g	Iron	0mg
Sugars	7g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
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	

0	Additional Images					

