



Mitica

24383 - Smoked Goat Cheese

The Smokin Goat uses milk which is naturally high in fat and protein, giving the cheese a creamy, elastic texture. It is naturally smoked over beechwood a week after production. It is a mild, crowd-pleasing wheel with light smoke that doesn't overpower the flavor of the cheese.



Nutrition Facts

Servings per Container 0
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

% Daily Value*

Total Fat 8g 11%
Saturated Fat 6g 30%
Trans Fat

Cholesterol 10mg 3%

Sodium 120mg 5%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g
Includes 0g Added Sugar 0%

Protein 6g

Vitamin D 0.3mcg 2%

Calcium 145mg 11%

Iron 0.3mg 2%

Potassium 23mg 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

This smoked goats milk cheese is from the island of Fuerteventura, part of the Canary Islands. It is made by a family-run dairy that aims to protect the strong cheesemaking tradition of the region. They work primarily with Majorero goats milk from local farmers. The Smokin Goat is made with this milk, which is naturally high in fat and protein, giving the cheese a creamy, elastic texture. It is naturally smoked over beech wood a week after production. It is a mild, crowd-pleasing wheel with light smoke that doesn't overpower the flavor of the cheese.

Ingredients

Pasteurized Goat's milk, rennet, cheese cultures, salt

⚠ Allergens

Contains:



Free From:



Handling Suggestions

See label for suggestions

Serving Suggestions

table cheese, culinary cheese

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
Mitica	Forever Cheese	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ES367	24383	98424751220022		2/3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.5lb	6lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	12in	4.75in	0.4ft3	6x12	108days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	120mg
Protein	6	Trans Fats		Calcium	145mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0.3mg
Sugars	0g	Added Sugars	0g	Potassium	23mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(U)		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

