

Laclare Farms 32000 - Goat Cheddar Cuts

LaClare Creamery Goat Milk Cheddar has a sweet, fresh, light, fruity flavor. As the cheese ages it becomes rich, nutty & increasingly complex with a creamy body.



		Nutrition Fa	cts		
NG.	Servings per Container 6 Serving size 1.00Z (1oz)				
	CAT MILK CHEESE WEET MILD CHEDDAR STYLE	Amount per serving Calories	100		
BOT KAN AND A CAN AND AND A CAN AND A CAN AND AND AND A CAN AND AND AND AND AND AND AND AND AND A	Goat Lecal Family	% Da	ily Value*		
W2994 PACKAGE WITH CARE	NET WT 6 OZ (170g)	Total Fat 7g	9%		
		Saturated Fat 5g	25%		
		Trans Fat 0g			
		Cholesterol 35mg	12%		
★ Benefits		Sodium 180mg	8%		
		Total Carbohydrate 1g	0%		
Sweet, fresh, light, fruity goat mill becomes rich, nutty & increasing	Dietary Fiber 0g	0%			
becomes nen, nutty & increasing	y complex with a creatily body.	Total Sugars 0g			
		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 7g			
		Vitamin D 0mcg	0%		
Whole Pasteurized Goat Milk,	Contains:	Calcium 200mg	20%		
Salt, Cheese Culture, Enzymes	(D) milk	Iron 0.36mg	0%		
	Free From:	Potassium 0mg	0%		
	() crustaceans () eggs () fish () peanuts () sesame () soy () tree nuts () wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

See label for suggestions UNIT UPC: 855336004068

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Brand				Manufacturer						
Laclare Farms				Mosaic Meadows						
UI	PC	MFG #	S	PC #		GTIN		Pack		Pack Desc.
855336	004068	#0302	3	2000	1085	533600	4065	5		12/6 OZ
Gross V	Veight Net Weight Count		intry of	try of Origin Kosh		sher	her Child Nutrition			
51	5lb 4.5lb)	United States		No				
Shipping Information										
Length	Width	Height	Volu	ıme	TIxHI	Shelf L	.ife	Storage Temp From/To		
12in	4in	4in	0.11	lft3	36x10	237da	ys	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	100	Total Fat	7g	Sodium	180mg
Protein	7	Trans Fats	Og	Calcium	200mg
Total Carbohydrates…	1g	Saturated Fat	5g	Iron	0.36mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
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



