



Jasper Hill
34204 - Eligo

Eligo from Jasper Hill Farm in Vermont is a washed rind, semi-soft, creamy, pasteurized goat/cow blend (mixed milk), brick shaped cheese. Creamy and rich, with the delicate complexity of goat's milk in the blend, it is beautiful on a cheese plate or melted in your favorite recipes.



Nutrition Facts

Servings per Container 32
Serving size 28.0g (28g)

Amount per serving
Calories 90

% Daily Value*	
Total Fat 7g	9%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 163mg	15%
Iron 0mg	0%
Potassium 30mg	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

A washed rind, semi-soft, pasteurized goat/cow blend, brick shaped cheese made by Jasper Hill Creamery. Eligos flavors bring out the best in both milk types; buttery richness from the cow milk carries a soft, white pepper spice note and goat aromas. A densely creamy texture is a bit softer beneath the rosy, orange washed rind, where the flavors are a more pronounced. Small ruminants like goats and sheep have always been in the long term vision for Jasper Hill; the new avenues for flavor and texture are an exciting pathway for innovation. Our partnership with Ryan Andrus, who brings loads of goat farming experience to our community, is just what we needed to bring this plan to life. Ryan and his wife, Annie Rowden, purchased a recently defunct dairy in town, naming it after the road that leads to their new home: Bridgman Hill Farm. Eligo, named for a nearby lake, is the first cheese Jasper Hill Creamery has developed to suit their expertly crafted goat milk.

Ingredients

Pasteurized Cow and Goat Milk, Salt, Rennet, Cultures

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Wrap tightly and store in refrigeration

Serving Suggestions

Eligos goat aromas and subtle earthiness from the rind make it a great match for skin-contact or full bodied white wines, and mixed fermentation ales. Preserved lemon, mild green olives and toasted almonds make for nice accompaniments.

Prep & Cooking Suggestions

Unwrap and enjoy on a cheese plate, or melt on a sandwich or in your favorite recipe.

📝 Product Specifications

Brand	Manufacturer
Jasper Hill	Cellars At Jasper Hill

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	EGB204	34204	90814836021596		4/2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
32.32lb	28lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.5in	13.5in	2in	0.21ft3	9x24	45days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	7g	Sodium	190mg
Protein	6	Trans Fats	0g	Calcium	163mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	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

