



Central Coast

34953 - Goat Cheddar Wheel

Central Coast Creamery's Goat Cheddar has a velvety white paste with small eyes. Mild and approachable, this goat cheddar has light, bright flavors and a long finish. Melts well and pairs well with most beverages.



\* Benefits

Central Coast Creamery produces artisanal cow, sheep and goat milk cheeses in Paso Robles, California. Reggie Jones, owner and cheese maker, worked in product development and dairy quality control for 25 years, but dreamt of producing his own cheeses. In 2012, Reggie and Kellie Jones moved their family from Modesto to the Coasta region with a rich agricultural heritageto found their own dairy. Today, Jones sources milk from three local farms, who have small herds free of antibiotics and artificial hormones. Central Coast Creamery believes that rich, quality milk will create the very best productsand makes the cheese to prove it!

This aged goat milk cheese has a velvety white paste with small eyes. Mild and approachable, this goat cheddar has light, bright flavors and a long finish. Melts well and pairs well with most beverages.

Ingredients

Pasturized Goat Milk, Cheese Cultures, Calcium Chloride, Yield Max, Vegetarian Enzymes, and Salt.

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 160  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 110**

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 200mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 1.4mcg	8%
Calcium 280mg	20%
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.

Handling Suggestions

Refrigerate after opening

Serving Suggestions

Ready to eat - enjoy!

Prep & Cooking Suggestions

Open and serve, melt or grate

📄 Product Specifications

Brand	Manufacturer
Central Coast	Central Coast Creamery

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10	34953	90852784007620		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.4lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	10in	4.5in	0.26ft3	16x10	270days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	200mg
Protein	7	Trans Fats	0g	Calcium	280mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(IU)•		Vitamin D	1.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

