

## Cascadia Creamery 35454 - Cloud Cap

Named after a high altitude landmark on picturesque Mt. Hood. Cloud Cap is a dynamic cheese with grassy notes that reflect the mountain pasture where the cows graze. A milky, firm and citrusy interior that transitions to a mushroomy outer layer capped in a natural rind reminiscent of a soft cloud.



		<b>Nutrition Fa</b>	cts
		Servings per Container Serving size	0 1OZ
	Amount per serving Calories	120	
		% Dai	ily Value*
		Total Fat 10g	13%
		Saturated Fat 6g	30%
		Trans Fat	
		Cholesterol 30mg	10%
Benefits		Sodium 210mg	9%
		Total Carbohydrate Og	0%
Named after a high altitude landmark on picturesque Mt. Hood. Cloud Cap is a dynamic cheese with grassy notes that reflect the mountain pasture where the cows graze. A milky, firm and citrusy interior that transitions to a mushroomy outer layer capped in a natural rind reminiscent of a soft cloud. Aged bloomy rind - aged 60 to 75 days.		Dietary Fiber 0g	0%
Like the terroir of a fine wine, its all about the soil, the region, and the environment. Our cows graze on pastures grown in the rich, volcanic soil of the Cascade Mountains. They drink the mineral-rich glacial waters of snow-capped Mt. Adams. We also age our small-		Total Sugars 0g	
batch cheeses with air from ancient lava tube caves. Our cave aging provide a rich and unforgettable epicurean experience.	Includes 0g Added Sugar	%	
Ingredients	Allergens	Protein 7g	
5		Vitamin D 0mcg	0%
Raw Organic Cow Milk, Sea Salt,	Contains:	Calcium 260mg	20%
Rennet, Cultures	(i) milk	Iron 0mg	0%
	Free From:	Potassium 0mg	0%
	(a) crustaceans (b) eggs (c) fish (b) peanuts (c) soy (c) tree nuts (c) wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.	a nutrient in

Handling Suggestions	🖉 Pro	oduct S	Specifi	catior	15					
refrigerate	Brand			Manufacturer						
		Cascadia Creamery				Cascadia Creamery				
Serving Suggestions	UPC	М	IFG #	SPC	]#	G	TIN	Pac	:k	Pack Desc.
Great on a cheese plate		cloud 35454						2/5 LB		
	Gross \	Veight	Net We	ight	Coun	ntry of	Origin	Kosł	her	Child Nutrition
Prep & Cooking Suggestions	11	lb	10lb	)	Uni	ited St	ates	No	D	
Ready to Eat	Shipping Information									
	Length	Width	Height	Volur	me 1	TIxHI	Shelf L	ife S	tora	ge Temp From/To
	16in	8in	6in	0.44	ft3	15x8	30day	/s		35°F / 37°F





## Cascadia Creamery 35454 - Cloud Cap



Named after a high altitude landmark on picturesque Mt. Hood. Cloud Cap is a dynamic cheese with grassy notes that reflect the mountain pasture where the cows graze. A milky, firm and citrusy interior that transitions to a mushroomy outer layer capped in a natural rind reminiscent of a soft cloud.

Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	210mg
Protein	7	Trans Fats		Calcium	260mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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



cts Move When Content Fle