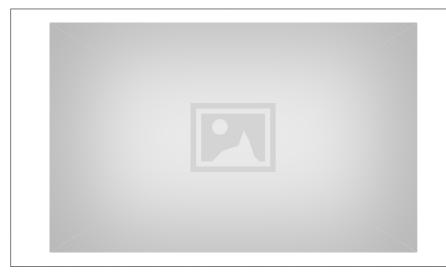


Vt Shepherd 35547 - Invierno



Our winter cheese, Invierno, we make from a mix of our sheeps milk and rich, organic milk from our neighbors cows. Invierno ages 5-9 months and ripens by early winter. The flavor of the winter cheese is strong and full, with a spicy tang.



* Benefits

Like many fine foods strawberries, cider, and asparagus, Vermont Shepherd cheeses are seasonal. Our winter cheese, Invierno, we make from a mix of our sheeps milk and rich, organic milk from our neighbors cows. Invierno ages 5-9 months and ripens by early winter. The flavor of the winter cheese is strong and full, with a spicy tang.

Well Aged Invierno won First Place in the "American Made/International Style/Mixed Milk" categories for 2019 from the American Cheese Society

Ingredients	A Allergens
Raw Cows Milk, Raw Sheeps Milk, Cultures, Enzymes, Sal	Contains:
	Free From: (Sp) crustaceans (O) eggs (Sp) fish (N) peanuts (Sp) soy (O) tree nuts (Sp) wheat

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Suga	ar %
Protein	_
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

a day is used for general nutrition advice.

Handling Suggestions

BEST LOCATION: the vegetable drawer in your refrigerator WHOLE WHEELS WILL KEEP FOR OVER A MONTH. Once the wheel is cut, the cheese should be eaten within two weeks for best flavor.

NAVOR WHOLE WHEELS IN FOIL, PLASTIC WRAP, WAX PAPER OR BUTCHER PAPER THEN PLACE IN A ZIP-LOCK BAG. TO STORE PIECES OF CUT CHEESE: WRAP TIGHTLY IN PLASTIC WRAP OR FOIL AND REFRIGERATE.

Serving Suggestions

As an appetizer, serve with crusty bread. As a dessert, pair with a cherry preserve (a French Pyrenees classic) or glazed/roasted figs.
Serve at room temperature.

Prep & Cooking Suggestions

Serve at room temperature.

Product Specifications

	Brand		Manufacturer		
Vt Shepherd			Vermont Shepherd		
LIDC	NATC II	CDC II	CTINI	Dl-	Davida David

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	Invierno	35547			1/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9in	9in	5in	0.23ft3	20x5	365days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates•••	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2•
Monosodium	Sulphites	Nitrates

0	Additional Images						

