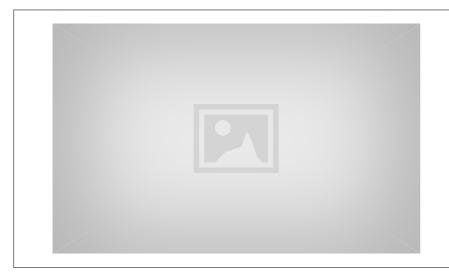


# Blakesville Creamery 35771 - **Sunny Ridge**



Sunny Ridge is styled after the French cheese, St. Nectaire. They are washed with Is/Was Brewing beer for the first few weeks of its life which helps break down the semi-firm paste. The flavor is clean and mild with sweet, nutty notes. A great introductory cheese for those afraid to try goats milk.



#### \* Benefits

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Ingredients	▲ Allergens
Pasteurized goat milk, cultures, rennet, salt	Contains:  (i) milk  Free From:
	crustaceans eggs fish peanuts

### **Nutrition Facts**

Servings per Container Serving size

OZ

## Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sug	gar <b>%</b>
Protein	_
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

a day is used for general nutrition advice.

Manufacturer

### **Handling Suggestions**

Refrigerate. Take cheese out of fridge one hour before serving. Refrigerate after consuming

#### Serving Suggestions

Ready to eat

#### Prep & Cooking Suggestions

Ready to eat.



#### **Product Specifications**

Brand

Blakesville Creamery			I	Blakesville Cı	reamery
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	6	35771			1/3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.84lb	3.6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8in	8in	2in	0.07ft3	48x4	120days	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

Additional Images	