

Pasture Pride

55737 - Oven Baked Cellar Aged Goat Cheese

Our Oven Baked Cheese with Aged Goat Cheese is a member of a line of unique specialty cheeses. Sharp Goat Cheddar nestled between two layers of buttery, squeaky traditional cows milk Juusto, toasted to perfection.



Understand VISTUR	Servings per Container 6 Serving size 1.00Z (1oz)			
Ageda minin A great appe	ead Goad Cheese Viter or sanck have dreamed as a ver of user grant as a ver of the sance of the sance of the sance of the sance of the user grant as a very dream of the sance of the sance of the sance	Amount per serving Calories	120	
	% Daily Value*			
New Sector Concernance Sector	Total Fat 9g	13%		
10 . Solo	Saturated Fat 6g	30%		
	Trans Fat 0g			
	Cholesterol 35mg	12%		
★ Benefits	Sodium 290mg	12%		
		Total Carbohydrate Og	0%	
Located in Wisconsin in the heart of Amish Country, dairies that is delivered to the factory in chilled milk of per farm consists of just 12 cows, making these truly	Dietary Fiber 0g	0%		
Goat Cheese is a member of a line of unique specialt two layers of buttery, squeaky traditional cows milk	Total Sugars 0g			
two layers of battery, squeaky traditional cows minky		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 8g		
		Vitamin D 0mcg	0%	
Pasteurized cow and goat milks,	Contains:	Calcium 197mg	25%	
salt, enzymes and cheese cultures	(D) milk	Iron 0mg	0%	
	Free From:	Potassium 0mg	0%	
	(B) crustaceans (D) eggs (C) fish (S) peanuts (B) sesame (B) soy (C) tree nuts (B) wheat	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diet a day is used for general nutrition advice.		

Refrigerate after opening UNIT UPC: 810507022241

Serving Suggestions

Serve with jam or chutney as an appetizer. Or serve with fruit and salad as a snack

Prep & Cooking Suggestions

WARMING INSTRUCTIONS: Remove from package. MICROWAVE: Heat on high for 30 seconds to 1 minute. STOVE TOP: Heat in skillet over medium Ninite. STOP: Near IT Skine over the during the first over the during the set of the set as an appetizer or side dish.

Product Specifications

Brand				Manufacturer						
Pasture Pride				Pasture Pride Cheese LLC						
UF	РС	MFG #	SP	PC #		GTIN		Pa	ck	Pack Desc.
810507	022241	240	55	737	108	1050702	2241	1		10/6 OZ
Gross V	Veight	Net Wei	/eight Co		ntry of	Origin Kosh		sher	her Child Nutrition	
4.39	lb	3.75lb)	Ur	nited St	States No		No		
Shipping Information										
Length	Width	Height	Volu	me	TIxHI	Shelf Li	ife	Storage Temp From/To		
8.57in	6.32in	4.39in	0.14	ft3	34x9	270da	ys	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	290mg
Protein	8	Trans Fats	Og	Calcium	197mg
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	35mg		
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

