

#### **Natural Valley**

#### 55748 - Goat Milk Mild Cheddar Cuts



Wisconsin Goat Cheese made from fresh, high-quality milk from small herds, grazed on lush pasture. Recognized by the American Cheese Society and the World Dairy Expo as among the best goat milk cheeses in America.



#### \* Benefits

Located in Wisconsin in the heart of Amish Country, we craft our cheese with milk from local Amish dairies that is delivered to the factory in chilled milk cans, the oldfashioned way. The average herd size per farm consists of just 12 goats, making these truly family farms. Our Goat Milk Cheddar has a creamy smooth texture and subtle goat flavor with a mild cheddar bite.

Ingredients	▲ Allergens
Pasteurized cultured Goat Milk, salt, enzymes	Contains:
	Free From:  crustaceans eggs fish peanuts soy tree nuts wheat

# **Nutrition Facts**

Servings per Container 1.00Z (1oz) Serving size

**Amount per serving** Calories

Calones	110
% Da	ily Value*
Total Fat 9g	14%
Saturated Fat 6g	30%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 220mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 197mg	15%
Iron 0mg	0%
Potassium 0mg	0%

a day is used for general nutrition advice.

#### **Handling Suggestions**

Refrigerate after opening

### Serving Suggestions

Serve on a cheese board or any other dish in place of a traditional cheddar

#### Prep & Cooking Suggestions

Ready to eat. Unpack and serve.



# Product Specifications

Brand	Manufacturer	Product Category
Natural Valley	Pasture Pride Cheese LLC	Cheese Cheddar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
810507027529	752	55748	10810507027526		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.3lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5.5in	14.5in	5in	0.23ft3	26x9	245days	35°F / 37°F





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### Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	220mg
Protein	7	Trans Fats		Calcium	197mg
Total Carbohydrates	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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	

0	Additional Images		

