



Mitica
900821 - Miticabra Fresh Goat Cheese

Made exclusively from the milk of the Murciana goat, this fresh goat cheese ages for a short amount of time (less than 2 weeks) and is dense, creamy, sweet, and not gamey, with citrus in the finish. It is incredibly versatile in the kitchen.



Nutrition Facts

Servings per Container 36
Serving size 28grams (2G24)

Amount per serving
Calories 80

% Daily Value*	
Total Fat 7g	9%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 15mg	5%
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

This cheese is made exclusively from the milk of the Murciana goat, which produces milk that is high in fat and protein to give the cheese its amazing creaminess. It is a fresh goat cheese that ages for a short amount of time (less than 2 weeks) and is dense, creamy, sweet, and not gamey, with citrus in the finish. It is incredibly versatile in the kitchen.

Ingredients

Pasteurized goat's milk, salt, calcium chloride, rennet, cheese cultures

Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
soy tree nuts wheat

Handling Suggestions

Refrigerate

Serving Suggestions

Spread on toast, cook in an omelet, pipe into gougères

Prep & Cooking Suggestions

Slice, scoop, spread, and eat

Product Specifications

Brand	Manufacturer	Product Category
Mitica	Forever Cheese	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	ES202	900821	18413556200708		3/1 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.6lb	6.6lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	11in	4in	0.25ft3	12x16	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	80	Total Fat	7g	Sodium	110mg
Protein	4	Trans Fats		Calcium	22mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
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

