



Boulder Chevre

Haystack Mountain Boulder Chevre

This classic fresh semi-soft cheese is Haystack's flagship product.

Ingredients: Cultured Pasteurized Goat Milk, Salt, Vegetable Enzymes

Serving suggestions: This most versatile of goat cheeses can be cut into discs, and warmed in the oven as a salad topping, added to pasta dishes, spread on sandwiches and served as part of a cheese plate with any kind of salty olive or sweet dried fruit.

Awards: American Cheese Society, 2001 and 2007.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
3 months	4 oz. log	12 4-oz. logs	3 lbs.	3.48 lbs.	10 x 5 x 4 inches
3 months	8 oz. log	6 8-oz. logs	3 lbs.	3.35 lbs	10 x 5 x 4 inches

Nutrition Facts:

Serv. Size 1 oz (28g)

Servings:

4 (4-oz. log)

8 (8-oz. log)

* Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount per serving:

Calories 80

Fat Cal. 40

Total Fat 4.5g (7% DV)

Sat. Fat 3g (15% DV)

Trans Fat 0g

Cholest. 10 mg (4% DV)

Sodium 105 mg (4% DV)

Total Carb. 5g (2% DV)

Dietary Fiber 0g (0% DV)

Sugars 5g

Protein 4g

Vitamin A (4% DV)

Vitamin C (0% DV)

Calcium (15% DV)

Iron (0% DV)

4-oz. logs UPC: 7 98229 12762 1



8-oz. logs UPC: 7 98229 92094 9



Haystack Mountain Goat Dairy

Makers of Fine Artisanal Cheeses

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