



Buttercup

Haystack Mountain Buttercup

Our first mixed-milk cheese combines cow milk with our goat milk to produce a butter-colored satisfying semi-hard cheese. Buttercup wheels are dipped in black wax and aged for 30-60 days.

Ingredients: Cultured Pasteurized Cow Milk, Cultured Pasteurized Goat Milk, Salt, Cultures, Enzymes

Serving suggestions: Serve with fresh fruit, including berries, or savory grilled vegetables. Pairs well with Viognier, Zinfandel and Syrah wines.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
6 months	4-lb. wheel	One wheel	~ 4 lbs.	add .30 lbs per wheel	8 x 8 x 4 inches

Nutrition Facts:

Serv. Size 1 oz (28g)

Servings: Varied

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

Amount per serving:

Calories 80

Fat Cal. 45

Total Fat 5g (8% DV)

Sat. Fat 3g (15% DV)

Trans Fat 0g

Cholest. 15 mg (5% DV)

Sodium 65 mg (3% DV)

Total Carb. 6g (2% DV)

Dietary Fiber 0g (0% DV)

Sugars 6g

Protein 5g

Vitamin A (4% DV)

Vitamin C (0% DV)

Calcium (15% DV)

Iron (0% DV)

Item UPC: 7 98229 66443 0



Haystack Mountain Goat Dairy

Makers of Fine Artisanal Cheeses

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