



Premium Goat Milk Feta

Haystack Mountain Premium Goat Milk Feta

Our feta is made by hand and brined in whey to maintain the characteristic flavor and crumbly consistency of traditional goat milk feta.

Ingredients: Cultured Pasteurized Goat Milk, Salt, Vegetable Enzymes

Serving suggestions: Use in salads, as a topping for pizza or in any dish calling for a salty rustic cheese. As an appetizer, serve it at room temperature with a little warm honey drizzled over it. Pair with any dry, fruity white wine, such as Pinot Blanc or Sauvignon Blanc.

Awards: American Cheese Society 2004

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
4 months	4-oz. cup	12 4-oz. cups	3 lbs.	8.21 lbs.	10 x 10 x 5 inches

Nutrition Facts:

Serv. Size 1 oz (28g)

Servings 4

* 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 180 mg (7% 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)

Item UPC: 7 98229 33234 6



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