



Heartland Gouda

A creamy semi-hard goat-milk cheese with a mild, slightly tangy flavor, that has been aged for one to two months.

Ingredients: Pasteurized Goat Milk, Salt, Cultures, Enzymes

Serving suggestions: This is a versatile cheese that can be served with toasted almonds, olives, dried fruit, sliced apples or other fresh fruit. Pair with a fruity Sauvignon Blanc, Chianti or any light red wine.

Nutrition Facts:	Amount per serving:
Serv. Size 1 oz (28g)	Calories 80 Fat Cal. 45
Servings: Varied	Total Fat 5 g (8% DV) Sat. Fat 3 g (16% DV) Trans Fat 0g
* Percent Daily Values (DV) are based on a 2,000 calorie diet	Cholest. 15 mg (4% DV) Sodium 65 mg (3% 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)

UPC: 7 98229 66444 7



Haystack Mountain Goat Dairy
Makers of Fine Farmstead Cheeses
 1121 Colorado Avenue, Suite A
 Longmont, CO 80501
 (720) 494-8714 · Fax (720) 652-0529
www.haystackgoatcheese.com

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
6 months	~ 12 lbs.	One wheel	~ 12 lbs.	~ 12.30 lbs.	12 x 12 x 6 inches