



Herbes de Provence Chèvre

Haystack Mountain Herbes de Provence Chèvre

This classic fresh semi-soft cheese is fashioned into logs and coated with Herbes de Provence.

Ingredients: Cultured Pasteurized Goat Milk, Herbs, Salt, Vegetable Enzymes

Serving suggestions: Sprinkle on pizza with prosciutto and roasted red peppers, or serve with good Kalamata olives and warm crusty bread. Pairs well with Sauvignon Blanc, Chenin Blanc or other fruity wines.

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.	3.48 lbs.	10 x 5 x 4 inches

Nutrition Facts:

Serv. Size 1 oz (28g)

Servings

4-oz. logs: 4

8-oz. logs: 8

* 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. log UPC: 7 98229 12763 8



8-oz. log UPC: 7 98229 92096 3



Haystack Mountain Goat Dairy

Makers of Fine Artisanal Cheeses

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