



Chèvre en Marinade

Haystack Mountain Chèvre en Marinade

Medallions of Boulder Chèvre marinated in a blend of olive oil, canola oil, minced garlic and Herbes de Provence. Presented in an attractive glass jar with a black lid.

Ingredients: Pasteurized Goat Milk, Salt, Vegetable Rennet, Olive Oil, Canola Oil, Garlic, Herbes de Provence

Serving suggestions: Serve with warm crusty bread, use as a topping for pizza or add to pasta with vegetables. Pair with Sauvignon Blanc or Sancerre.

Awards: American Cheese Society, 2001, 2005 and 2007

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
24 weeks	8 oz. plastic jar	12 8-oz. jars	6.25 lbs.	8.25 lbs.	12 x 9 x 3.75 inches

Nutrition Facts

Serv. Size 1 oz (28g)
Servings 8

Amount per serving:

Calories 160
Fat Cal. 140
Total Fat 16 g (24% DV)
Sat. Fat 2.5 g (13% DV)
Trans Fat 0g
Cholest. 5 mg (2% DV)
Sodium 70 mg (3% DV)
Total Carb. 3g (1% DV)

Dietary Fiber 0g (0% DV)
Sugars 2 g

Protein 2g
Vitamin A (2% DV)
Vitamin C (0% DV)
Calcium (6% DV)
Iron (0% DV)

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

Item UPC: 7 98229 21594 6



Haystack Mountain Goat Dairy

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