



Queso de Mano

Haystack Mountain Queso de Mano

Queso de Mano, our first raw milk cheese, has a robust, nutty flavor with herbal hints. It is aged for a minimum of four months.

Ingredients: Raw Goat Milk, Salt, Cultures, Enzymes

Serving suggestions: Perfect for a cheese plate accompanied by toasted almonds, quince jam, sliced fresh pears and fresh cherries. Pair with fruity Sauvignon Blanc, Gamay Beaujolais, Pinot Noir, Zinfandel or any light red wine, or a fruity beer.

Awards: American Cheese Society in 2003, 2004 and 2006.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
6 months	~ 5 lb. wheel	One Wheel	~ 5 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 5 g (8% DV)

Sat. Fat 3 g (16% DV)

Trans Fat 0g

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)

Item UPC: 7 98229 66441 6



Haystack Mountain Goat Dairy

Makers of Fine Artisanal Cheeses

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