



Fresh Chevre

GOAT CHEESE LOG

Hand made, fresh goat cheese logs using milk from our own herd of goats in northeast Missouri. A variety of flavors to tempt your palate.



- TYPE** Artisan
- FAMILY** Fresh
- RIPENED** Fresh
- RIND** Seasoned or Wrapped
- CULTURE** Proprietary Blend
- COAGULANT** Microbial
- SHELF LIFE** 30 days
- MILK** Mostly Saanen goats.
- SHOP STORAGE** Keep refrigerated between 35 and 40 degrees F in original package.
- HOME/RESTAURANT** ... Unwrap and keep refrigerated in a covered plastic tub.
- FLAVOR** Creamy chevre, natural or rolled in fine herb blend, lemon pepper, garlic & chive, lavender, olive & pimento, honey & almond, or cranberry pecan.
- FOOD PAIRING** Fruit, chutney, dry fruits, olives, cured meats (no citrus).
- COOKING TIPS** Use in sauces, dressings or stuffings; spread on a cracker or bagel; sprinkle in salads.
- NOTES** Nutritious and more digestible than cow's milk cheese, goat cheese may be a good alternative for those who are lactose intolerant or allergic to milk. High in calcium and medium chain fatty acids—the fat that gives you energy, not inches.
- INGREDIENTS** Contains pasteurized Grade A goat milk, cultures, rennet, salt. Additionally for flavored varieties: cranberry pecan (cinnamon, cranberries, pecans), garlic & chive (garlic, chives); olive & pimento (green olives, pimento); lemon pepper (lemon pepper); fine herb (chervil, parsley, french tarragon, chives), honey almond (honey, almonds), lavender (lavender).
- NUTRITION** Serving size: 2 T (1 oz. or 28g) • Calories/serving: 60
 Nutrition information for Natural Chevre: Calories 60, Fat Cal 45, Total Fat 5g (8% DV), Sat. Fat 2.5g (13% DV), TransFat 0%, Cholest. 20mg (7% DV), Sodium 65mg (3% DV), Total Carb. 1g (0% DV), Fiber 0g, Sugars 0g, Protein 4g, Vit. A (21% DV), Vit. C (0% DV), Calcium (14% DV), Iron (11% DV). Percent Daily Values (DV) are based on a 2,000 calorie diet. Allergy warning: Mfg. in a facility that processes nuts.