



Phone : (805) 624-1968  
Fax : (805) 221-6267

## Goat Cheddar

*A hand-crafted artisan cheese made from 100% whole goat milk . This semi-hard cheese is pure white with a smooth, velvety texture. An exceptional cheddar made from a proprietary manufacturing technology that produces a goat milk cheddar superior to all in the marketplace.*

**Approximate Size:** 10 pound wheel

**Packaging :** 1 wheel / case

**Minimum Age:** 3 months

**Rind:** Natural

**Culture:** Proprietary Blend

**Shelf Life:** 12 months uncut



### Ingredients

Pasteurized 100% Goat Milk, Salt, Culture, and Vegetable Enzymes

### Nutritional Facts

Serving Size 1 oz. (28g)

**Amounts per Serving:** Calories 100, Fat Cal 50, Total Fat 7g (11% DV), Sat Fat 4.5g (22%DV), Trans Fat 0g, Cholesterol 20mg (7% DV), Sodium 195 mg (9% DV), Total Carb 0g (0% DV), Dietary Fiber 0g (0% DV), Sugars 0g, Protein 8g, Vitamin A (4% DV), Vitamin C (0% DV), Calcium (30% DV), Iron (1% DV)

### California Artisan Cheese Seal—Our Guarantee

*Cheese is made in small batches (1000 pounds or less)*

*Produced primarily by hand*

*Product is of exceptional quality*

*Total annual production is less than 50,000 pounds*



[www.centralcoastcreamery.com](http://www.centralcoastcreamery.com) Paso Robles, CA