

Goat cheese small slice IQF 1/11 lb

Fromage de chèvre (petit)

PRODUCT OF FRANCE

57008



FROZEN SAVORY

CHEESE IQF

GOAT CHEESE

Product Description

White Toque's imported cheeses are individually quick frozen to preserve their flavor and texture. They taste like fresh, are portioned controlled, making them fast and convenient for preparing any dish. The consistent weight, shape and quality is why we chose Soignon goat cheese.

Pack and Case Specifications

Pack Net Weight

Packs per Case

11lb

1

Case Size (LxWxH) 16"x 12.25"x 4.25" Case Cube 0.48ft3

Case Gross Weight 12.1lb

Cases per Pallet

60 (10/15)

Ingredients

Pasteurized Goat Milk, salt, starter culture, coagulant.

Physical

Shape: round slices Diameter: 1" (25mm) Weight: 0.07-0.1oz (2.2-2.8g) Thickness: 0.15-0.19" (4-5mm) Fat: >20% - Fat in dry matter: >45% MNFS: 71-72% - NaCl: 1.4-1.7% pH: 4.5-4.8

Organoleptic

Color: White

Texture: Homogeneous and smooth Taste: Typical of goat cheese

Nutrition

Nutrition Facts

Serving Size 12 slices (30g) Servings Per Container about 167

Amount Per Serv	ing	
Calories 90	Calories	from Fat 60
		% Daily Value
Total Fat 7g		11%
Saturated Fat 5g		24%
Cholesterol 25mg		8%
Sodium 140mg		6%
Total Carboh	ydrate 0g	0%
Dietary Fiber	· 0g	0%
Sugars 0g		
Protein 6g		
Vitamin A 8%	• V	itamin C 0%
Calcium 4%	• Ire	on 2%

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Allergens

CONTAINS GOAT'S MILK.

Cooking Directions

Use straight from the freezer

Use as an ingredient for pizza, salads, sandwiches or hot dishes..

Storage and Shelf Life

Certificates and Claims

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 24 months in the freezer, 4 days in the refrigerator once

UPC code



If you want to thaw the product before use, remove from tray and place on a plate for 12 hours in the refrigerator.

