

## Goat Cheese Crumble IQF 2/11lb

## Fromage de chèvre (crumble)

#### PRODUCT OF FRANCE

57011



FROZEN SAVORY

**IQF CHEESES** 

■ GOAT CHEESE

#### **Product Description**

- IQF crumble goat cheese made from pasteurized milk.

#### Pack and Case Specifications

Pack Net Weight

Packs per Case

11lb

2

Case Size (LxWxH) 14.96"x 11.42"x 12.2" Case Cube 1.21ft3

Case Gross Weight

24lb

Cases per Pallet

70 (10/7)

#### Ingredients

100% Pasteurized goat milk, salt, cheese cultures, enzyme.

#### Physical

Shape: Crumble Fat: >20% Fat in dry matter: ≥45% NaCl: 1.4-1.7% pH: 4.5-4.8

#### Organoleptic

Color: White

Texture: Homogeneous, firm, typical of goat cheese Taste: Sweet, fresh, typical of goat cheese

# Nutrition

**Nutrition Facts** Serving Size 1 oz (28.35g)

	Servings Per Container about 176			
	Amount Per Serving			
	Calories 80	Calories from Fat 60		
	% Daily Value			
	Total Fat 7g	10	)%	
	Saturated Fat	23	3%	
	Trans Fat 0g			
	Cholesterol 20	7	7%	
	Sodium 135mg	(	3%	
	Total Carbohy	0g <b>(</b>	)%	
	Dietary Fiber	(	)%	
	Sugars 0g			
	Protein 6g			
	Vitamin A 6%	•	Vitamin C (	2%
	Calcium 4%	•	Iron 2%	

| Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher of lower depending on your calorie needs:
Calories	2,000	2,500	
Total Fat	Less than	55g	805g
Saturated Fat	Less than	20ng	300mg
Sodium	Less than	20ng	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	300g	375g	
Dietary Fiber	25g	30g	

### Allergens

GOAT'S MILK.

#### **Cooking Directions**

Use straight from the freezer

Use in your favorite recipes of sandwiches, pizzas, salads...

### 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 between 36°F and 43°F.

### UPC code





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