



Goat Milk Cheddar-Style

INSPIRED BY CHEDDAR

Handmade in the traditional way with our own, unique, artisanal method of weaving flavor, aroma and texture into a enjoyable selection of cheese... from goat's milk brought fresh daily direct from our farms.



TYPE Artisan
FAMILY Semi-Hard
RIPENED 60 days
RIND None
CULTURE Cheese Cultures
COAGULANT Microbial enzyme
SHELF LIFE 6 months
MILK Grade A milk from mostly Saanen goats.
SHOP STORAGE Keep refrigerated between 35 and 40 degrees F in original package.
HOME/RESTAURANT Unwrap, rub with oil and store in a covered food storage bin on a crumpled paper towel to control humidity. When mold forms, wipe it off immediately, re-rub with oil and return to a clean bin with a clean paper towel. Change bin and towel weekly.

FLAVOR Slightly sharp.
FOOD PAIRING Fruits such as apples and grapes, crackers, and salads.
COOKING TIPS Slice, grate, or eat as is.
INGREDIENTS: Contains pasteurized goat milk, cultures, microbial enzyme, salt.
NUTRITION: Serving size: 1 oz. (28g) • Calories/serving: 99, Total Fat 8g (11%), Saturated Fat 5g (24%); Cholesterol 33mg (10%); Sodium 228mg (9%); Total Carbohydrates 1g (0%), Dietary Fiber 0g, Sugars 1g; Protein 7g (13%); Vitamin A 3%, Vitamin C 0%, Iron 0%, Calcium 19%. (Percent Daily Values are based on a 2000 calorie diet.) Not a significant source of trans fat. Mfg. in a facility that processes nuts.

SUPPLIER	UPC	UNIT SIZE	TYPE	NAME	PRODUCT	PCS/BOX	BOX LAYER	BOX/PALLET
Heartland Creamery	842391001538	8oz.	Goat	Cheddar	8oz. Brick Cheddar-Style Goat	24	16	96
Heartland Creamery	842391001897	20lb.	Goat	Cheddar	20lb. Block Cheddar-Style Goat	1	8	40



Cow Milk Cheddar-Style

INSPIRED BY CHEDDAR

Handmade in the traditional way with our own, unique, artisanal method of weaving flavor, aroma and texture into a enjoyable selection of cheese... made with milk from our own dairy, without added hormones.



TYPE Artisan
FAMILY Semi-Hard
RIPENED 60 days
RIND None
CULTURE Cheese Cultures
COAGULANT Microbial enzyme
SHELF LIFE 6 months
MILK Mostly Holstein with some Jerseys (and because our customers asked for milk without added hormones, we do not use rBST or rBGH on our herd).
SHOP STORAGE Keep refrigerated between 35 and 40 degrees F in original package.
HOME/RESTAURANT Unwrap, rub with oil and store in a covered food storage bin on a crumpled paper towel to control humidity. When mold forms, wipe it off immediately, re-rub with oil and return to a clean bin with a clean paper towel. Change bin and towel weekly.

FLAVOR Mild, slightly nutty.

FOOD PAIRING Fruits such as apples and grapes, crackers, and salads.

COOKING TIPS Slice, grate, or eat as is.

INGREDIENTS: Contains pasteurized milk, cultures, microbial enzyme, salt.
NUTRITION: Serving size: 1 oz. (28g) • Calories/serving: 112, Total Fat 9g (14%DV), Sat. Fat 6g (29%DV), Cholesterol 29mg (9%DV), Sodium 174mg (7%DV), Total Carbohydrates 0g, Dietary Fiber 0g, Sugars 0g, Protein 7g (13%DV), Vit. A 5%DV, Vit. C 0%, Iron 1%DV, Calcium 20%DV. Percent Daily Values (DV) are based on a 2000 calorie diet. Not a significant source of trans fat. Mfg. in a facility that processes nuts.

SUPPLIER	UPC	UNIT SIZE	TYPE	NAME	PRODUCT	PCS/BOX	BOX LAYER	BOX/PALLET
Heartland Creamery	842391001514	8oz.	Cow	Cheddar	8oz. Brick Cheddar-Style Cow	24	16	96
Heartland Creamery	842391002337	20lb.	Cow	Cheddar	20lb. Block Cheddar-Style Cow	1	8	40