



Haystack Peak

Haystack Mountain Haystack Peak

This creamy fresh-ripened goat cheese has a creamy interior enhanced by a bloomy-rind surface that gives it character and complexity.

Serving suggestions: Goes well with quince paste or jam, toasted almonds or an assortment of dried fruits. Pair with Sancerre or fruitier wines such as Pinot Gris, Reisling or Gewurztraminer.

Awards: American Cheese Society, 2004, 2006 and 2007. Chosen by *Saveur* Magazine as one of American's best artisanal cheeses in April 2005.

| Shelf Life | Unit Size | Case Size | Net Case Weight | Gross Case Weight | Case Dimensions |
|------------|------------------|---------------------|-----------------|-------------------|----------------------|
| 4 weeks | 7 oz. Pyramid | 6 7-oz. Pyramids | 2.625 lbs | 3.71 lbs | 10 x 7 x 4 inches |

Nutrition Facts:

Serv. Size 1 oz (28g)

Servings: varied

* Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount per serving:

Calories 80
Fat Cal. 45
Total Fat 5 g (7% DV)
Sat. Fat 3 g (16% DV)
Trans Fat 0g
Cholest. 15 mg (4% DV)
Sodium 170 mg (7% DV)
Total Carb. 5g (2% DV)
Dietary Fiber 0g (0% DV)
Sugars 5g
Protein 4g
Vitamin A (4% DV)
Vitamin C (0% DV)
Calcium (15% DV)
Iron (0% DV)

Item UPC: 7 98229 55234 8



Haystack Mountain Goat Dairy

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