



Applewood Smoked Chèvre

Haystack Mountain Applewood Smoked Chèvre

A unique award-winning chèvre that is cold-smoked with applewood.

Ingredients: Cultured Pasteurized Goat Milk, Salt, Vegetable Enzymes

Serving suggestions: Add to a salad, crumble over grilled vegetables or serve on its own with an assortment of olives. Pair with Sauvignon Blanc or a non-oaky chardonnay.

Awards: American Cheese Society 2003, 2005 and 2006.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
3 months	4 oz. log	12 4-oz. logs	3 lbs.	3.48 lbs.	10 x 5 x 4 inches
3 months	8 oz. log	6 8-oz. logs	3 lbs.	3.35 lbs.	10 x 5 x 4 inches

Nutrition Facts:

Serv. Size 1 oz (28g)

Servings:

4 (4-oz. log)

8 (8-oz. log)

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

Amount per serving:

Calories 80

Fat Cal. 40

Total Fat 4.5g (7% DV)

Sat. Fat 3g (15% DV)

Trans Fat 0g

Cholest. 10 mg (4% DV)

Sodium 105 mg (4% 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)

4-oz. log UPC: 7 98229 12766 9



8-oz. log UPC: 7 98229 92098 7



Haystack Mountain Goat Dairy

Makers of Fine Artisanal Cheeses

1121 Colorado Avenue, Suite A

Longmont, CO 80501

(720) 494-8714 · Fax (720) 652-0529

www.haystackgoatcheese.com