



Camembert

Haystack Mountain Camembert

A soft, creamy, surface ripened goat's milk cheese.

Ingredients: Cultured Pasteurized Goat Milk, Salt, Enzymes, Mold Cultures

Serving suggestions: Serve with spiced pecans, dried fruits, oil-cured olives and savory crackers. Pairs well with Sauvignon Blanc, Sancerre or other fruity white wines.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
3 months	8-oz. Disc	6 8-oz Discs	3 lbs	3.24 lbs	10 x 5 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 5g (7% DV)

Sat. Fat 3g (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)

UPC: 7 98229-55237 9



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