

Bermuda Triangle



BERMUDA TRIANGLE® Handmade with the chef in mind, Bermuda Triangle, sliced thinly with a wire, creates the distinctive presentation needed by today's food professionals. Soft ripened and double rinded with ash and surface ripening, the flavor is earthy yet mild; the texture becomes creamier with age.

Ingredients: Pasteurized cultured goat milk, salt, enzymes, organic vegetable ash

Approx. Size: 1 lb
Packaging: 3 per case
Optimal Shelf Life: 6 weeks uncut

Type: Ripened Goat's Milk Cheese

General Handling Procedures: To maintain original condition: keep cheese cold (33°–35°F) and wrapped in waxed paper. Never use plastic wrap—ripened cheeses need to breathe.
 To speed ripening: place in a warmer part of refrigerator and increase humidity.
 To serve: Remove from the refrigerator only the portion you plan to serve, and bring to room temperature. Rewrap in waxed paper.

Awards: First Place, American Cheese Society, 1998 · 1999 · 2002

Serving Suggestions:

- 1) Bermuda Triangle is the perfect highlight for a cheese or fruit platter.
- 2) Use as a garnish on pasta and wild mushroom sauce.
- 3) For a refreshing treat: try atop Fuji apple slices.

UPC: 0 39496 00203 8

Nutrition Facts:

Serving Size:	1 oz
Calories:	100
Calories from Fat:	60

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

Amounts Per Serving % (DV)*

Total Fat	7g.....	11%
Saturated Fat	4g.....	20%
Trans Fat	0g.....	0%
Cholesterol	20mg.....	7%
Sodium	200mg.....	8%
Total Carbohydrates	3g.....	1%
Dietary Fiber	0g.....	0%
Sugars	0g.....	0%
Protein	6g	
Vitamin A 8% • Vitamin C 0% • Calcium 4%		
Iron 0%		