

# Chevre Logs



**CHEVRE LOG** Fresh goat cheese in a convenient log shape is perfect for recipes, especially where a medallion is desired. The logs have a similar texture and the same fresh, clean flavor as our disks.

**Ingredients:** Pasteurized cultured goat milk, salt, enzymes

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<b>Size:</b>	11 oz	2.2 lb
<b>Packaging:</b>	12 logs per case	3 logs per case
<b>Shelf Life:</b>	12 weeks	

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**Type:** Fresh Goat's Milk Cheese

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**General Handling Procedures:**

All fresh goat cheese should be kept as cold as possible without freezing (33°–35°F). To open the cheeses wrapped in cryovac, simply cut around the edge with kitchen shears and lift off the top and bottom of the package. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator.

Bring the portion you plan to serve to room temperature to enjoy the depth of flavor.

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**Awards:** Second Place, American Cheese Society, 2004·2005

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**Serving Suggestions:**

- 1) Roll the log in toasted nuts and herbs of your choice, then cut to single serving slices. Broil or sauté slices for a few moments to warm, and serve in the center of a salad.
  - 2) For a beautiful first course: Wrap the log with cold grilled eggplant, red roasted peppers, and steamed red chard leaves. Slice, warm, and serve.
  - 3) Crumble one log over hot pasta and add the your choice of chicken, broccoli, smoked salmon, etc. Toss to melt chevre... dinner is done!
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**UPC:** (11 oz) 0 39496 01801 5 (2.2 lb) 0 39496 01901 2

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**Nutrition Facts:**

Serving Size: 1 oz  
 Calories: 70  
 Calories from Fat: 50

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

**Amounts Per Serving % (DV)\***

**Total Fat** 6g..... 9%  
 Saturated Fat 4g..... 20%  
**Cholesterol** 15mg..... 5%  
**Sodium** 90mg..... 4%  
**Total Carbohydrates** 0g..... 0%  
 Dietary Fiber 0g..... 0%  
 Sugars 0g..... 0%  
**Protein** 4g  
 Vitamin A 4% • Vitamin C 0% • Calcium 2%  
 Iron 0%