

Fog Lights



FOG LIGHTS This earthy, multidimensional disk goes anywhere you want a cheese that has great flavor and texture. Ash covered and mold ripened—an instant favorite.

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

Approx. Size: 8 oz
Packaging: 6 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.

Serving Suggestions: 1) Crumble a wedge-sized portion over your favorite salad and drizzle with olive oil and balsamic vinegar.
 2) Enjoy with crisp, fresh apples slices or with baked pears.

UPC: n/a

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%