

# Midnight Moon



**MIDNIGHT MOON™** Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes. The wheel is finished in a beautiful black wax. Made in Europe exclusively for Cypress Grove Chevre.

**Ingredients:** Pasteurized 100% goat milk, salt, cheese cultures, vegetarian rennet

**Approx. Size:** 9 lb wheel

**Packaging:** 1 wheel

**Optimal Shelf Life:** 12 months uncut

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

**General Handling Procedures:** To maintain original condition after cutting: keep cheese cold (33°–35°F) and wrapped tightly in plastic wrap to prevent drying.

Serve at room temperature, removing from the refrigerator only what you plan to serve.

**Awards:** Best New Product in Show, IFFCS (New York), 2002  
Finalist–Best Cheese, IFFCS (New York), 2003

- Serving Suggestions:**
- 1) Place Midnight Moon on a plate with cured meats and fresh fruit and you will have a great meal.
  - 2) Top slices of Midnight Moon with fig preserves, and skip the bread and crackers!
  - 3) Try in a classic grilled cheese sandwich or with macaroni and cheese.

**UPC:** n/a

**Nutrition Facts:**

Serving Size:	1 oz
Calories:	130
Calories from Fat:	90

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

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

**Total Fat** 10g.....16%  
Saturated Fat 7g.....34%  
Trans Fat 0g.....0%

**Cholesterol** 34mg.....11%

**Sodium** 170mg.....7%

**Total Carbohydrates** 0g.....0%

Dietary Fiber 0g.....0%

Sugars 0g.....0%

**Protein** 9g

Vitamin A 2.2% • Vitamin C 0% • Calcium 25%  
Iron 0%