

GOAT'S MILK CHEESE



FORMATS (approx.)

WHEELS
(3 kg)



WEDGES
(fixed weight)

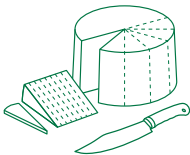
INGREDIENTS. Pasteurized goat's milk, salt, rennet and lactic ferments. Non-edible rind, contains preservatives (E-202, E-203 and E-235).

MATCHING. A goat cheese goes well with white wine that is young and fruity. They should be young wines of even sweet wines.

STORAGE. Keep refrigerated between 4° C - 8° C in a dry place. Once the cheese is removed from the original package, it should be wrapped in film before storing.

RECOMMENDATIONS. Remove the cheese from the fridge and leave it at room temperature (18°C - 20°C) for 20 minutes before consuming.

HOW TO SERVE. Should be cut into thin slivers from 3 to 5 millimetres thick. The rind may be left on the outer edge as a visual clue to the type of cheese being served. The rind is not meant to be eaten.



RIPENING PERIODS AVAILABLE

Months	2
Colour+E	red (E-150b, E-160b yE-180)
Energy	386,0 kcal / 1600,0 kJ
Proteins	23,0 g
Carbohydrate (of which sugars)	1,0 g (1,0 g)
Fats (of which saturates)	34,5 g (22,3 g)
Dietary Fiber	1,0 g
Sodium	0,6 g
Calcium (%RDA*)	600 mg (75%)

Average nutrition facts per 100 g of product. Entrepinares products are always vacuum packed. We can grant up to one year of expiry date.

* Recommended Daily Allowances

LOGISTICAL DATA

WEIGHT (approx.)	UNITS per box	BOX dimensions (cm)	BOXES EU pallet	BOXES USA pallet
Wheel 3 kg	2	44 x 22 x 12	77	110
Wheel 3 kg	1	22 x 22 x 13	135	180
Wedge 250 g (fixed weight)	12	39 x 26 x 7	180	190

