



CYPRESS GROVE®

FINE CHEESE ALCHEMY

PRODUCT CATALOG



Soft-Ripened Cheeses

Cypress Grove's soft-ripened cheeses are true American originals that complete every cheese case. **Humboldt Fog**[®], **Truffle Tremor**[®], and **Bermuda Triangle**[®] are each distinctive in their own rights—and make for a memorable presentation that is sure to impress and delight. Each cheese is transformed as it ages; the delicate yet pronounced flavor profiles increase in complexity, creating a mind-blowing contrast between the mushroomy rind, gooey creamline, and dense paste.





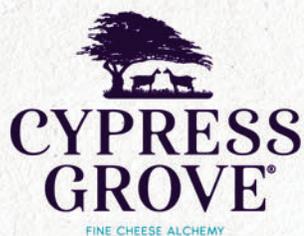


Humboldt Fog^{Grande}

Award-Winning
Cheese



The Original American Original[®]. Conceived in a dream (yes, really!) by founder Mary Keehn, this masterpiece paved the way for soft-ripened goat cheese in America. Each handcrafted wheel features a distinctive ribbon of edible vegetable ash. You'll enjoy buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish. As Humboldt Fog matures, the creamline develops and the flavor intensifies.



Humboldt Fog[®] Grande

Serving Ideas

Drizzle with honey and serve with prosciutto, tart apple, and Marcona almonds. Crumble atop mixed baby greens with a vinaigrette and roasted beets.

→  **Wheat Beer, IPA, Pale Ale, Stout**

→  **Sauvignon Blanc, Demi-Sec Sparkling Wine, Pinot Noir, Zinfandel**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in waxed paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, enzymes, and vegetable ash.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 105 days uncut

Size: 5 lb wheel (average weight)

Pack Size: 1/ 5 lb wheel

Package Specs: 19" x 19", wax paper

Product Dimensions: 7.13" x 7.13" x 3.75"

Box Dimensions: 7.75" x 7.75" x 5"

Box Description: Craft box with purple print and air holes for circulation

Total Tare: 0.51 lb

Net Case Weight: 5 lb (average weight)

Gross Case Weight: 5.51 lb (average weight)

Pallet Details

Cases Per Layer (TI): 30

Number of Layers (HI): 6

Cases Per Pallet: 180

Case Cube: 0.17 cubic feet

Product Codes

Item Code: 710132

GTIN: 90039496002017



Nutrition Facts

Varied servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 33mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



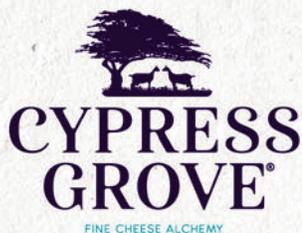


Humboldt Fog^{Mini}

Award-Winning
Cheese



The Original American Original®—in a convenient one pound wheel. Conceived in a dream (yes, really!) by founder Mary Keehn, this masterpiece paved the way for soft-ripened goat cheese in America. Each handcrafted wheel features a distinctive ribbon of edible vegetable ash. You'll enjoy buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish. As Humboldt Fog matures, the creamline develops and the flavor intensifies.



Humboldt Fog^{Mini}

Mini

Serving Ideas

Drizzle with honey and serve with prosciutto, tart apple, and Marcona almonds. Crumble atop mixed baby greens with a vinaigrette and roasted beets.

→  **Wheat Beer, IPA, Pale Ale, Stout**

→  **Sauvignon Blanc, Demi-Sec Sparkling Wine, Pinot Noir, Zinfandel**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in waxed paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, enzymes, and vegetable ash.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 91 days uncut

Size: 1 lb wheel (average weight)

Pack Size: 4/ 1 lb wheels

Package Specs: 11" x 11", wax paper

Product Dimensions: 4.25" x 4.25" x 2.5"

Box Dimensions: 9.25" x 9.25" x 4.5"

Box Description: Craft box with purple print and air holes for circulation

Total Tare: 0.63 lb

Net Case Weight: 4 lb (average weight)

Gross Case Weight: 4.63 lb (average weight)

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 8

Cases Per Pallet: 128

Case Cube: 0.22 cubic feet

Product Codes

Item Code: 710131

GTIN: 90039496002024



Nutrition Facts

Variied servings per container
Serving size 1 oz (28g)

Amount per serving
Calories 80
% Daily Value*

Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 33mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Humboldt Fog[®] 6 OZ

Award-Winning
Cheese



The Original American Original[®] – in a convenient exact weight wheel. Conceived in a dream (yes, really!) by founder Mary Keehn, this masterpiece paved the way for soft-ripened goat cheese in America. Each handcrafted wheel features a distinctive ribbon of edible vegetable ash. You'll enjoy buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish. As Humboldt Fog matures, the creamline develops and the flavor intensifies.



Humboldt Fog ^{6 OZ}

6 OZ

Serving Ideas

Drizzle with honey and serve with prosciutto, tart apple, and Marcona almonds. Crumble atop mixed baby greens with a vinaigrette and roasted beets.

→  **Wheat Beer, IPA, Pale Ale, Stout**

→  **Sauvignon Blanc, Demi-Sec Sparkling Wine, Pinot Noir, Zinfandel**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in waxed paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, enzymes, and vegetable ash.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 70 days uncut

Size: 6 oz wheel (average weight)

Pack Size: 6/ 6 oz wheels

Package Specs: 8.26" x 8.26" Sheet

Product Dimensions: 2.75" x 2.75" x 1.77"

Box Dimensions: 10.25" x 7.25" x 3.25"

Box Description: Craft box with purple print and air holes for circulation

Total Tare: 0.41 lb

Net Case Weight: 2.25 lb (average weight)

Gross Case Weight: 2.66 lb (average weight)

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.14 cubic feet

Product Codes

Item Code: 20921

Item UPC: 039496041006

GTIN: 20039496041000



Nutrition Facts

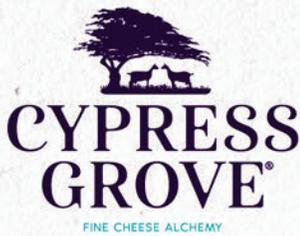
Varied servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 33mg	0%

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Buche de Cypress

Smooth and tangy with well-rounded earthy notes, Buche de Cypress is crafted in the style of a classic Bûcheron. Beneath its delicate bloomy rind lies a creamy, luscious layer that gives way to a dense, tangy core – a beautiful contrast that evolves as it matures. As it ripens, Buche de Cypress develops a savory, umami depth and a gentle brothiness that delights rind lovers. When sliced with a wire, it reveals a striking presentation and brings effortless “wow” to any dish.



Buche de Cypress

2 Pack

Serving Ideas

Use as a topping for salads, crostini, or anywhere goat cheese is typically used as an elevated option. Bake slices with wild mushrooms, fresh herbs, and breadcrumbs. Serve with sliced baguette.

-  Pilsner or Saison
-  Mineral white wine, Sparkling Wine, or light-bodied red wine

Cheese Care

To optimize cheese quality, keep cheese cold (32°F-40°F) and wrapped in waxed paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk
Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 91 days uncut
Size: 2.2 lb log
Pack Size: 2/ 2.2 lb logs
Package Specs: 15" x 12" Sheet
Product Dimensions: 10" x 2.75"
Box Dimensions: 10.25" x 7.25" x 3.25"
Box Description: Craft box with purple print
Total Tare: 0.41 lb
Net Case Weight: 4.4 lb
Gross Case Weight: 4.81 lb

Pallet Details

Cases Per Layer (TI): 20
Number of Layers (HI): 13
Cases Per Pallet: 260
Case Cube: 0.14 cubic feet

Product Codes

Item Code: 21221
GTIN: 90039496102014



Nutrition Facts

Varied servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 33mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

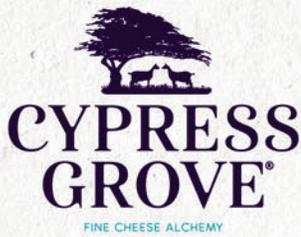


Truffle Tremor[®] Original

Award-Winning
Cheese



A flavor powerhouse. Elegant and pungent truffles collide with the velvety perfection of soft-ripened goat cheese. You'll enjoy the heavy floral, herbaceous, and mushroom notes in this earth-shaking masterpiece.



Truffle Tremor[®] Original

Original

Serving Ideas

Delicious with your favorite prosciutto or salami and seeded crackers. Top a hot steak or juicy burger with a slice and let it melt as the meat rests. Serve alongside candied orange and a nice port wine for a simple dessert.

→  Barleywine, Trippe

→  Port, Riesling, Moscato, Pinot Noir, Zinfandel, Cabernet Sauvignon

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in waxed paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, truffle (*Tuber aestivum Vittadini*), and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 98 days uncut

Size: 3 lb wheel (average weight)

Pack Size: 1/ 3 lb wheel

Package Specs: 17" x 17", wax paper

Product Dimensions: 6.25" x 6.25" x 2.75"

Box Dimensions: 7.5" x 7.5" x 5"

Box Description: Craft box with purple print and air holes for circulation

Total Tare: 0.48 lb

Net Case Weight: 3 lb (average weight)

Gross Case Weight: 3.48 lb (average weight)

Pallet Details

Cases Per Layer (TI): 30

Number of Layers (HI): 6

Cases Per Pallet: 180

Case Cube: 0.16 cubic feet

Product Codes

Item Code: 710151

GTIN: 90039496202400



Nutrition Facts

Varied servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 6g 8%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 140mg 6%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 27mg 2%

Iron 0mg 0%

Potassium 35mg 0%

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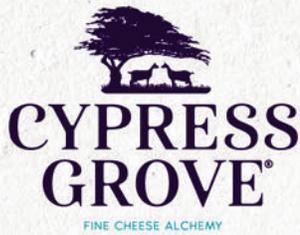


Truffle Tremor[®] Mini

Award-Winning
Cheese



A flavor powerhouse—shrunk down to a one pound wheel with all the oomph of the original. Elegant and pungent truffles collide with the velvety perfection of soft-ripened goat cheese. You'll enjoy the heavy floral, herbaceous, and mushroom notes in this earth-shaking masterpiece.



Truffle Tremor[®] Mini

Serving Ideas

Delicious with your favorite prosciutto or salami and seeded crackers. Top a hot steak or juicy burger with a slice and let it melt as the meat rests. Serve alongside candied orange and a nice port wine for a simple dessert.

→  **Barleywine, Trippe**

→  **Port, Riesling, Moscato, Pinot Noir, Zinfandel, Cabernet Sauvignon**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in waxed paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, truffle (*Tuber aestivum Vittadini*), and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 91 days uncut

Size: 1 lb wheel (average weight)

Pack Size: 2/ 1 lb wheels

Package Specs: 11" x 11", wax paper

Product Dimensions: 4" x 4" x 2.25"

Box Dimensions: 8" x 6.75" x 3.5"

Box Description: Craft box with purple print and air holes for circulation

Total Tare: 0.46 lb

Net Case Weight: 2 lb (average weight)

Gross Case Weight: 2.46 lb (average weight)

Pallet Details

Cases Per Layer (TI): 25

Number of Layers (HI): 10

Cases Per Pallet: 250

Case Cube: 0.11 cubic feet

Product Codes

Item Code: 710155

GTIN: 90039496101550



Nutrition Facts

Varied servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 6g 8%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 140mg 6%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

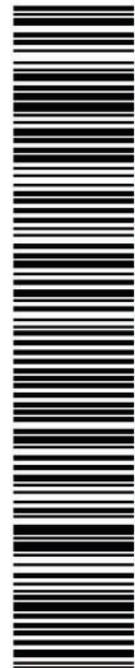
Vitamin D 0mcg 0%

Calcium 27mg 2%

Iron 0mg 0%

Potassium 35mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



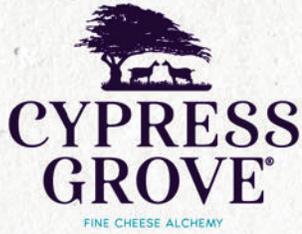


Bermuda Triangle®

Award-Winning
Cheese



Get lost in the **flavor** of Bermuda Triangle. Tart and tangy with intense pepper notes, Bermuda Triangle is the perfect cheese for any rind lover. When sliced thinly with a wire, Bermuda Triangle creates a stunning and distinctive presentation that brings the “wow” factor to any table. No compass required.



Bermuda Triangle[®]

Serving Ideas

Bake sliced Bermuda Triangle with wild mushrooms, fresh herbs, and breadcrumbs. Serve with sliced baguette. Serve with spicy nuts and candied fruit as a standout addition to a cheese board.

→  IPA, Pale Ale, Stout

→  Cabernet Sauvignon, Pinot Noir, Rosé, Zinfandel, Sauvignon Blanc

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in waxed paper. Re-wrapping soft-ripened cheese in wax or parchment paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, enzymes, and vegetable ash.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 91 days uncut

Size: 1.5 lb triangle (average weight)

Pack Size: 2/ 1.5 lb triangles

Package Specs: 14" x 11", wax paper

Product Dimensions: 7" x 4" x 4"

Box Dimensions: 8.5" x 7.5" x 4.75"

Box Description: Craft box with purple print and air holes for circulation

Total Tare: 0.51 lb

Net Case Weight: 3 lb (average weight)

Gross Case Weight: 3.51 lb (average weight)

Pallet Details

Cases Per Layer (TI): 24

Number of Layers (HI): 6

Cases Per Pallet: 144

Case Cube: 0.18 cubic feet

Product Codes

Item Code: 710111

GTIN: 90039496002031



Nutrition Facts

Varied servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 33mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



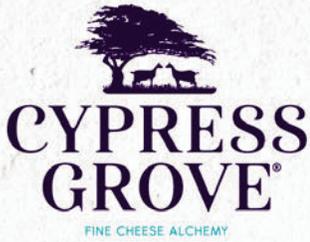


Fog Lights

Award-Winning
Cheese



Fresh, tangy, and earthy – **Fog Lights** brings new depth and complexity to the Humboldt Fog family of cheeses. This dense and fudgy little goat cheese is ash covered and mold ripened, and like other soft-ripened cheeses, it continues to ripen from the outside in as it ages. Whether you're driving along the redwood coast or taking a walk along a Pacific beach, when the forecast calls for fog, there's no better way to cut through the darkness than with the brightness of Fog Lights.



Fog Lights

Serving Ideas

Enjoy with sun-dried tomatoes and fresh baguette or castelvetro olives and seeded crackers.

→  **Wheat Beer, IPA, Pale Ale, Stout**

→  **Sauvignon Blanc, Sparkling Wine, Pinot Noir, Zinfandel**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) and wrapped in the original paper. Maintaining Fog Lights in the original paper will allow the cheese to breathe as it continues to ripen. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, enzymes, and vegetable ash.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 70 days

Size: 6 oz wheel

Pack Size: 6/ 6 oz wheels

Package Specs: 8.26" x 8.26", wrapping paper

Product Dimensions: 2.75" x 1.77"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with air holes for circulation

Total Tare: 0.31 lb

Net Case Weight: 2.25 lb

Gross Case Weight: 2.56 lb

Pallet Details

Cases Per Layer (TI): 22

Number of Layers (HI): 12

Cases Per Pallet: 264

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 710124

Item UPC: 039496041006

GTIN: 20039496041000



Nutrition Facts

Varied servings per container
Serving size 1 oz (28g)

Amount per serving
Calories 80

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 33mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Fresh Goat Cheeses

Cypress Grove's fresh collection starts with the highest quality milk—the building block of our entire line of cheese. Using the finest ingredients we can get our hands on, our fresh cheeses range in flavor from fresh cream and citrus to lavender and wild fennel pollen, with unexpected and delightful flavors running the gamut in between.





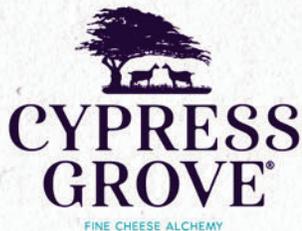


Ms. Natural®

Award-Winning
Cheese



Perfectly cultured milk, pure and simple—the building block for our entire line of cheese. Experience fresh cream with a citrus finish—and no “goaty” aftertaste in sight.



Ms. Natural®

6 Pack

Serving Ideas

Use as a substitute where you typically use mayonnaise or cream cheese for a lighter version of your favorite recipe. Toss with freshly cooked pasta, a heavy splash of pasta water, fresh tomatoes, and basil.

→  **Wheat Beer, Lambic**

→  **Sauvignon Blanc, Sancerre, Prosecco**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

- Optimal Shelf Life:** 126 days unopened
- Size:** 4 oz disk
- Pack Size:** 6/ 4 oz disks
- Package Specs:** Thermoform vacuum sealed disk
- Product Dimensions:** 4" x 4" x 1"
- Box Dimensions:** 10.25" x 7.25" x 2"
- Box Description:** Craft box with purple print
- Total Tare:** 0.25 lb
- Net Case Weight:** 1.5 lb
- Gross Case Weight:** 1.75 lb

Pallet Details

- Cases Per Layer (TI):** 20
- Number of Layers (HI):** 17
- Cases Per Pallet:** 340
- Case Cube:** 0.09 cubic feet

Product Codes

- Item Code:** 31221
- Item UPC:** 039496001017
- GTIN:** 10039496001014



Nutrition Facts	
4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

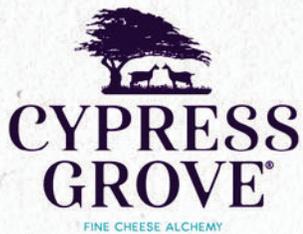


Ms. Natural®

Award-Winning
Cheese



Perfectly cultured milk, pure and simple—the building block for our entire line of cheese. Experience fresh cream with a citrus finish—and no “goaty” aftertaste in sight.



Ms. Natural[®]

12 Pack

Serving Ideas

Use as a substitute where you typically use mayonnaise or cream cheese for a lighter version of your favorite recipe. Toss with freshly cooked pasta, a heavy splash of pasta water, fresh tomatoes, and basil.

→  **Wheat Beer, Lambic**

→  **Sauvignon Blanc, Sancerre, Prosecco**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31222

Item UPC: 039496001017

GTIN: 20039496001011



Nutrition Facts

4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Herbs^{de} Humboldt®

Award-Winning
Cheese



The earthy hand-mixed blend of Herbs de Provence creates a simple yet perfect balance. All of the herbal flavors you love, dried at the peak of the season. Clever in name, classic in taste. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



Herbs^{de} Humboldt®

6 Pack

Serving Ideas

Spoon into a fresh fig, wrap with a single slice of bacon, and secure with a toothpick. Grill or broil, then drizzle with a balsamic reduction. Crumble atop homemade pizza. Add shredded mozzarella, roasted eggplant, green olives, and fresh garlic. Serve with Marcona almonds, honey, and fresh bread.

→  **Chill Beer, Red Ale**

→  **Sauvignon Blanc, Pinot Grigio**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, thyme, basil, savory, fennel seed, rosemary, tarragon, lavender, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 6/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2"

Box Description: Craft box with purple print

Total Tare: 0.25 lb

Net Case Weight: 1.5 lb

Gross Case Weight: 1.75 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 17

Cases Per Pallet: 340

Case Cube: 0.09 cubic feet

Product Codes

Item Code: 31321

Item UPC: 039496001055

GTIN: 10039496001052



Nutrition Facts

4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Herbs^{de} Humboldt®

Award-Winning
Cheese



The earthy hand-mixed blend of Herbs de Provence creates a simple yet perfect balance. All of the herbal flavors you love, dried at the peak of the season. Clever in name, classic in taste. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



Herbs^{de} Humboldt®

12 Pack

Serving Ideas

Spoon into a fresh fig, wrap with a single slice of bacon, and secure with a toothpick. Grill or broil, then drizzle with a balsamic reduction. Crumble atop homemade pizza. Add shredded mozzarella, roasted eggplant, green olives, and fresh garlic. Serve with Marcona almonds, honey, and fresh bread.

→  **Chili Beer, Red Ale**

→  **Sauvignon Blanc, Pinot Grigio**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, thyme, basil, savory, fennel seed, rosemary, tarragon, lavender, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disks

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31322

Item UPC: 039496001055

GTIN: 20039496001059



Nutrition Facts

4 servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 6g 8%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 125mg 5%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 21mg 2%

Iron 0mg 0%

Potassium 34mg 0%

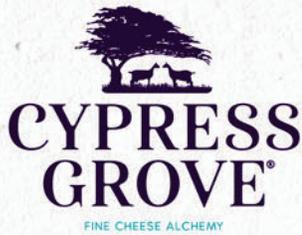
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CYPRESSGROVECHEESE.COM INFO@CYPRESSGROVECHEESE.COM 707-825-1100
1330 Q STREET ARCATA, CA 95521



Olive & Herb

Savory green olives and a touch of rosemary, blended into our creamy fresh goat cheese – the perfect tangy combination for adding a touch of sun-drenched California to any bite. We use the finest ingredients we can get our hands on, and always start with the highest quality milk – the building block of all our cheese.



Olive & Herb

12 Pack

Serving Ideas

Serve with potato chips or a buttery cracker on a cheeseboard. Toss with hot pasta (and a splash of pasta water) for a quick main dish. Top a green salad for cheese and toppings in one!

→  Pilsner or saison

→  Mineral white wines, sparkling wine, or light-bodied red wine

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, green olives, pimentos, vinegar, salt, rosemary, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31921

Item UPC: 039496001123

GTIN: 20039496001127



Nutrition Facts

4 servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 6g 8%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 180mg 8%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0mg 0%

Potassium 40mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

6 Pack

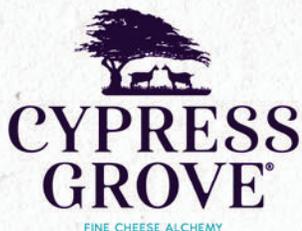


PsycheDillic®

Award-Winning
Cheese



Just the right amount of aromatic and hand-harvested dill pollen creates a surprising depth of flavor with a tart and bright finish. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



PsycheDillic[®]

6 Pack

Serving Ideas

Spread on a bagel. Add lox, thinly sliced red onion, and capers. Substitute for mayonnaise in your favorite tuna recipe.

Pallet Details

Cases Per Layer (TI): 20
Number of Layers (HI): 17
Cases Per Pallet: 340
Case Cube: 0.09 cubic feet

→  **Wheat Beer, IPA, Pale Ale**

Product Codes

Item Code: 31421
Item UPC: 039496001048
GTIN: 10039496001045



→  **Sauvignon Blanc, Pinot Grigio, Sancerre**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.



Ingredients

Pasteurized cultured goat milk, salt, dill weed, dill pollen, and enzymes.

Nutrition Facts	
4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Allergens: Goat milk
Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened
Size: 4 oz disk
Pack Size: 6/ 4 oz disks
Package Specs: Thermoform vacuum sealed disk
Product Dimensions: 4" x 4" x 1"
Box Dimensions: 10.25" x 7.25" x 2"
Box Description: Craft box with purple print
Total Tare: 0.25 lb
Net Case Weight: 1.5 lb
Gross Case Weight: 1.75 lb

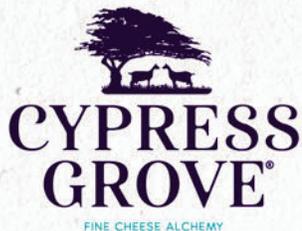


PsycheDillic®

Award-Winning
Cheese



Just the right amount of aromatic and hand-harvested dill pollen creates a surprising depth of flavor with a tart and bright finish. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



PsycheDillic[®]

12 Pack

Serving Ideas

Spread on a bagel. Add lox, thinly sliced red onion, and capers. Substitute for mayonnaise in your favorite tuna recipe.

→  **Wheat Beer, IPA, Pale Ale**

→  **Sauvignon Blanc, Pinot Grigio, Sancerre**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, dill weed, dill pollen, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31422

Item UPC: 039496001048

GTIN: 20039496001042



Nutrition Facts

4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

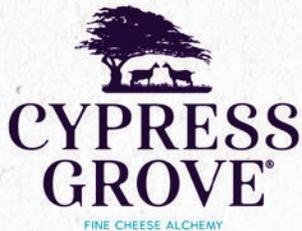


Purple Haze®

Award-Winning
Cheese



The distinct and unexpected marriage of lavender and hand-harvested wild fennel pollen makes Purple Haze utterly addictive—and unforgettable. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



Purple Haze®

6 Pack

Serving Ideas

Stuff into pitted Medjool dates and wrap with prosciutto. Crumble on fresh mixed baby greens. Add sliced strawberries, toasted pecans, and balsamic reduction. Serve with Marcona almonds, honey, and fresh bread.

→  Pilsner, Witbier

→  Sauvignon Blanc, Riesling

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, fennel pollen, lavender, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 6/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2"

Box Description: Craft box with purple print

Total Tare: 0.25 lb

Net Case Weight: 1.5 lb

Gross Case Weight: 1.75 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 17

Cases Per Pallet: 340

Case Cube: 0.09 cubic feet

Product Codes

Item Code: 31121

Item UPC: 039496001086

GTIN: 10039496001083



Nutrition Facts	
4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

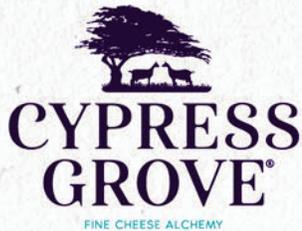


Purple Haze®

Award-Winning
Cheese



The distinct and unexpected marriage of lavender and hand-harvested wild fennel pollen makes Purple Haze utterly addictive—and unforgettable. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



Purple Haze®

12 Pack

Serving Ideas

Stuff into pitted Medjool dates and wrap with prosciutto. Crumble on fresh mixed baby greens. Add sliced strawberries, toasted pecans, and balsamic reduction. Serve with Marcona almonds, honey, and fresh bread.

→  Pilsner, Witbier

→  Sauvignon Blanc, Riesling

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, fennel pollen, lavender, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31122

Item UPC: 039496001086

GTIN: 20039496001080



Nutrition Facts

4 servings per container
Serving size 1 oz (28g)

Amount per serving
Calories 80

% Daily Value*

Total Fat 6g 8%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 125mg 5%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 21mg 2%

Iron 0mg 0%

Potassium 34mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Sgt. Pepper®

Award-Winning
Cheese



A secret combination of four peppers, exotic spices, and pepper threads results in a complex taste experience—with a slight kick in the pants. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



Sgt. Pepper®

6 Pack

Serving Ideas

Spice up a classic hot dog with crumbled Sgt. Pepper and fresh tomatoes. Add a dollop to spice up your burger. Add leaf lettuce and sliced tomatoes. Toss a disk with angel hair pasta, a few splashes of pasta water, sautéed shrimp, and bell peppers.

→  Porter, Stout, Chili Beer

→  Pinot Noir

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, spices, harissa (chilies, garlic, cumin, coriander, cayenne pepper, sea salt, citric acid), shallot, cilantro, lemongrass, lime leaves, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 6/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2"

Box Description: Craft box with purple print

Total Tare: 0.25 lb

Net Case Weight: 1.5 lb

Gross Case Weight: 1.75 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 17

Cases Per Pallet: 340

Case Cube: 0.09 cubic feet

Product Codes

Item Code: 31521

Item UPC: 039496001079

GTIN: 10039496001076



Nutrition Facts

4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CYPRESSGROVECHEESE.COM INFO@CYPRESSGROVECHEESE.COM 707-825-1100
1330 Q STREET ARCATA, CA 95521    



Sgt. Pepper®

Award-Winning
Cheese



A secret combination of four peppers, exotic spices, and pepper threads results in a complex taste experience—with a slight kick in the pants. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



Sgt. Pepper®

12 Pack

Serving Ideas

Spice up a classic hot dog with crumbled Sgt. Pepper and fresh tomatoes. Add a dollop to spice up your burger. Add leaf lettuce and sliced tomatoes. Toss a disk with angel hair pasta, a few splashes of pasta water, sautéed shrimp, and bell peppers.

→  **Porter, Stout, Chili Beer**

→  **Pinot Noir**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, spices, harissa (chilies, garlic, cumin, coriander, cayenne pepper, sea salt, citric acid), shallot, cilantro, lemongrass, lime leaves, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31522

Item UPC: 039496001079

GTIN: 20039496001073



Nutrition Facts

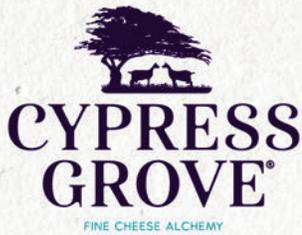
4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Meyer Lemon and Honey

Floral Meyer lemon slightly sweetened with delicate alfalfa honey mixed into our fresh goat cheese – tangy with a balanced sweetness and the brightness of California sunshine. We use the finest ingredients we can get our hands on, and always start with the highest quality milk – the building block for our entire line of cheese.



Meyer Lemon and Honey

12 Pack

Serving Ideas

Stuff medjool dates and top with chopped pistachios. Use as a filling in your favorite tart shell. Crumble on fresh mixed baby greens with your favorite salad toppings.

-  **Kombucha, Iced Tea Lemonade, Wheat Beer**
-  **Sparkling Wine**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, Meyer lemons, cane sugar, honey, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disk

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31721

Item UPC: 039496001116

GTIN: 20039496001110



Nutrition Facts

4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	70
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 120mg	5%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0mg	0%
Potassium 30mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



12 Pack

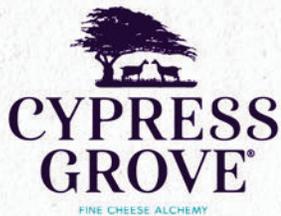
Assorted Flashbacks

12 Pack

Award-Winning Cheeses



Experience the taste of fresh cream with a citrus finish in **Ms. Natural**®—the building block of the entire line. Then, discover the unexpected marriage of lavender and wild fennel pollen making **Purple Haze**® utterly addictive. Fragrant dill pollen in **PsycheDillic**® adds a depth of flavor with a tart and bright finish. In **Herbs de Humboldt**®, you will experience the fresh taste of a hand-mixed blend of Herbs de Provence dried at the peak of the season. Finally, a secret combination of exotic spices and pepper threads will kick things up a notch in **Sgt. Pepper**®.



Assorted Flashbacks

12 Pack

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open our fresh disk, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Ms. Natural® (QTY 2)

Pasteurized cultured goat milk, salt, and enzymes.

Herbs de Humboldt® (QTY 2)

Pasteurized cultured goat milk, salt, thyme, basil, savory, fennel seed, rosemary, tarragon, lavender, and enzymes.

PsycheDillic® (QTY 2)

Pasteurized cultured goat milk, salt, dill weed, dill pollen, and enzymes.

Purple Haze® (QTY 4)

Pasteurized cultured goat milk, salt, fennel pollen, lavender, and enzymes.

Sgt. Pepper® (QTY 2)

Pasteurized cultured goat milk, salt, spices, harissa (chilies, garlic, cumin, coriander, cayenne pepper, sea salt, citric acid), shallot, cilantro, lemongrass, lime leaves, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 4 oz disk

Pack Size: 12/ 4 oz disks

Package Specs: Thermoform vacuum sealed disks

Product Dimensions: 4" x 4" x 1"

Box Dimensions: 10.25" x 7.25" x 2.75"

Box Description: Craft box with purple print

Total Tare: 0.37 lb

Net Case Weight: 3 lb

Gross Case Weight: 3.37 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 13

Cases Per Pallet: 260

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 31022

GTIN: 10039496001304



Nutrition Facts

4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ms. Natural



Herbs de Humboldt



PsycheDillic



Purple Haze



Sgt. Pepper



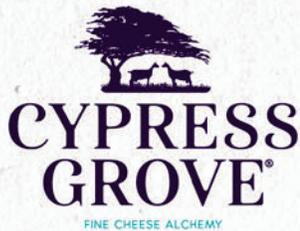


Purple Haze^{LOG}

Award-Winning
Cheese



The distinct and unexpected marriage of lavender and hand-harvested wild fennel pollen makes Purple Haze utterly addictive—and unforgettable. We use the finest ingredients we can get our hands on, and always start with the highest quality milk—the building block for our entire line of cheese.



Purple Haze^{LOG}

LOG

Serving Ideas

Stuff into pitted Medjool dates and wrap with prosciutto. Crumble on fresh mixed baby greens. Add sliced strawberries, toasted pecans, and balsamic reduction. Serve with Marcona almonds, honey, and fresh bread.

→  Pilsner, Witbier

→  Sauvignon Blanc, Riesling

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open the log, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, fennel pollen, lavender, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 11 oz log

Pack Size: 6/ 11 oz logs

Package Specs: Thermoform vacuum sealed log

Product Dimensions: 8" x 3" x 1.5"

Box Dimensions: 6.75" x 6.75" x 4.5"

Box Description: Craft box with air holes for circulation

Total Tare: 0.36 lb

Net Case Weight: 4.13 lb

Gross Case Weight: 4.49 lb

Pallet Details

Cases Per Layer (TI): 35

Number of Layers (HI): 7

Cases Per Pallet: 245

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 35221

Item UPC: 039496201561

GTIN: 30039496201562



Nutrition Facts	
11 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 34mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



Meyer Lemon and Honey

Award-Winning
Cheese



Floral Meyer lemon slightly sweetened with delicate alfalfa honey mixed into our fresh goat cheese – tangy with a balanced sweetness and the brightness of California sunshine. We use the finest ingredients we can get our hands on, and always start with the highest quality milk – the building block for our entire line of cheese.



Meyer Lemon and Honey LOG

LOG

Serving Ideas

Stuff medjool dates and top with chopped pistachios. Use as a filling in your favorite tart shell. Crumble on fresh mixed baby greens with your favorite salad toppings.

→  Pilsner, Witbier

→  Sauvignon Blanc, Riesling

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To open the log, locate the easy-open corner and peel back until the two pieces are separated. If you have a bit left, wrap tightly in plastic wrap and place in the coldest part of your refrigerator. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, Meyer lemons, cane sugar, honey, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 126 days unopened

Size: 11 oz log

Pack Size: 6/ 11 oz logs

Package Specs: Thermoform vacuum sealed log

Product Dimensions: 8" x 3" x 1.5"

Box Dimensions: 6.75" x 6.75" x 4.5"

Box Description: Craft box with air holes for circulation

Total Tare: 0.36 lb

Net Case Weight: 4.13 lb

Gross Case Weight: 4.49 lb

Pallet Details

Cases Per Layer (TI): 35

Number of Layers (HI): 7

Cases Per Pallet: 245

Case Cube: 0.12 cubic feet

Product Codes

Item Code: 35322

Item UPC: 039496201578

GTIN: 10039496201575



Nutrition Facts	
4 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	70
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 120mg	5%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0mg	0%
Potassium 30mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

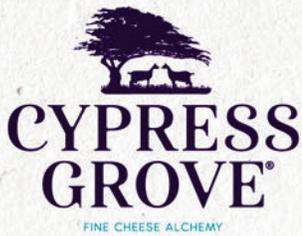


Fromage Blanc

Award-Winning
Cheese



A fresh cheese with a harmonious blend of cream and acidity, perfect for sweet or savory dishes. Additional whey results in a higher moisture cheese with a pronounced acidic tang.



Fromage Blanc

Serving Ideas

- Whip with powdered sugar and vanilla extract for a different take on frosting.
- Use as a filling in lasagna or ravioli.
- Serve with shortbread cookies, fresh figs, berries, and honeycomb as a light dessert.

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F) Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 119 days unopened
Size: 4 lb bag
Pack Size: 2/ 4 lb bags
Package Specs: Thermoform vacuum sealed
Product Dimensions: 5.5" x 6.75"
Box Dimensions: 12.75" x 6.75" x 6"
Box Description: Craft box with purple print
Total Tare: 0.44 lb
Net Case Weight: 8 lb
Gross Case Weight: 8.44 lb

Pallet Details

Cases Per Layer (TI): 24
Number of Layers (HI): 6
Cases Per Pallet: 144
Case Cube: 0.30 cubic feet

Product Codes

Item Code: 30221
GTIN: 10039496103800



Nutrition Facts

64 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	60
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 105mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 0mg	0%
Potassium 38mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.





Aged Cheeses

Cypress Grove's aged cheeses are crafted by some of the world's best cheesemakers and produced in state of the art facilities in Holland. **Midnight Moon**[®] and **Lamb Chopper**[®] are smooth, sweet, and luscious—approachable for folks new to cheese, yet complex enough for the most seasoned palates. These cheeses are firmer in texture than our fresh and soft-ripened offerings—perfect for melting, marinating, and snacking right off the wheel.





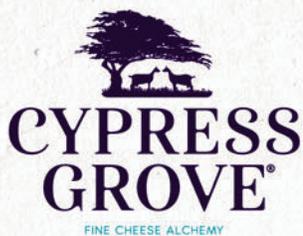


Midnight Moon®

Award-Winning
Cheese



Aged six months or more, **Midnight Moon** is a blushing, ivory-colored cheese that's nutty and brown buttery up front with a long caramel finish. As the cheese ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese.



Midnight Moon[®]

Serving Ideas

Serve with fig jam and seeded crackers or bread. Try melted between slices of rustic sliced bread or as a decadent addition to macaroni and cheese.

→  **Belgian Dark, Stout, Trippe**

→  **Zinfandel, Syrah, Sweet Sherry, Ice Wine**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-44.6°F). To prevent drying, keep cheese wrapped tightly in plastic wrap after cutting. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 365 days uncut

Size: 9 lb wheel (average weight)

Pack Size: 1/ 9 lb wheel

Package Specs: Waxed wheel, 9 lb

Product Dimensions: 9.5" x 3.75"

Box Dimensions: 10" x 10" x 5"

Box Description: White box with purple print

Total Tare: 0.64 lb

Net Case Weight: 9 lb

Gross Case Weight: 9.64 lb

Pallet Details

Cases Per Layer (TI): 16

Number of Layers (HI): 10

Cases Per Pallet: 160

Case Cube: 0.29 cubic feet

Product Codes

Item Code: 730112

GTIN: 90039496401308



Nutrition Facts

Varied servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 110

% Daily Value*

Total Fat 9g 12%

Saturated Fat 6g 30%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 270mg 12%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 7g

Vitamin D 0mcg 0%

Calcium 242mg 20%

Iron 0mg 0%

Potassium 30mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



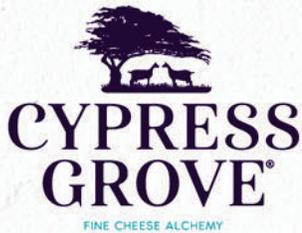


Midnight Moon®

Award-Winning
Cheese



Aged six months or more, **Midnight Moon** is a blushing, ivory-colored cheese that's nutty and brown buttery up front with a long caramel finish. As the cheese ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese.



Midnight Moon®

5.3 oz Wedge

Serving Ideas

Serve with fig jam and seeded crackers or bread. Try melted between slices of rustic sliced bread or as a decadent addition to macaroni and cheese.

→  **Belgian Dark, Stout, Trippel**

→  **Zinfandel, Syrah, Sweet Sherry, Ice Wine**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-45°F). To prevent drying, keep cheese wrapped tightly in plastic wrap after cutting. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 360 days unopened

Size: 5.3 oz wedge

Pack Size: 12/ 5.3 oz wedges

Package Specs: Thermoform vacuum sealed waxed wedge

Product Dimensions: 4.5" x 3.75" x 0.75"

Box Dimensions: 10" x 6" x 6.25"

Box Description: Craft box

Total Tare: 0.30 lb

Net Case Weight: 3.98 lb

Gross Case Weight: 4.28 lb

Pallet Details

Cases Per Layer (TI): 32

Number of Layers (HI): 10

Cases Per Pallet: 320

Case Cube: 0.22 cubic feet

Product Codes

Item Code: 40141

Item UPC: 039496032004

GTIN: 10039496032001



Nutrition Facts

Varied servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 130

% Daily Value*

Total Fat 12g 15%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 270mg 12%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 8g

Vitamin D 0mcg 0%

Calcium 242mg 20%

Iron 0mg 0%

Potassium 30mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Lamb Chopper®

Award-Winning
Cheese



Ready to take a walk on the mild side? **Lamb Chopper**, our only sheep milk cheese, has a buttery color and smooth texture. Aged three months, Lamb Chopper is a real crowd pleaser and a favorite with kids—some might even call it the “type O” cheese.



Lamb Chopper®

Serving Ideas

Shave over melon, mint, and prosciutto salad. Serve melted with sautéed mushrooms and polenta. Melt between rustic sliced bread for a grilled cheese everyone will love.

→  **Brown Ale, IPA, Porter**

→  **Unoaked Chardonnay, Sauvignon Blanc, Vouvray**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-44.6°F). To prevent drying, keep cheese wrapped tightly in plastic wrap after cutting. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured sheep milk, salt, and enzymes.

Allergens: Sheep milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 300 days uncut

Size: 9 lb wheel (average weight)

Pack Size: 1/ 9 lb wheel

Package Specs: Waxed wheel, 9 lb

Product Dimensions: 9.5" x 3.75"

Box Dimensions: 10" x 10" x 5"

Box Description: White box with purple print

Total Tare: 0.64 lb

Net Case Weight: 9 lb

Gross Case Weight: 9.64 lb

Pallet Details

Cases Per Layer (TI): 16

Number of Layers (HI): 10

Cases Per Pallet: 160

Case Cube: 0.29 cubic feet

Product Codes

Item Code: 730102

GTIN: 90039496401209



Nutrition Facts

Varied servings per container

Serving size 1 oz (28g)

Amount per serving

Calories 120

% Daily Value*

Total Fat 10g 13%

Saturated Fat 6g 30%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 260mg 11%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 7g

Vitamin D 0mcg 0%

Calcium 237mg 20%

Iron 0mg 0%

Potassium 16mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

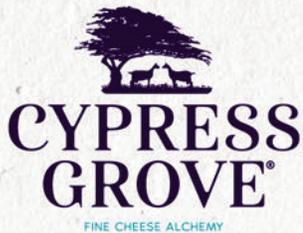




Cheddar

AGED GOAT
MILK CHEESE

Smooth, nutty, and savory, our cheddar is everything you love about the classic – made even better with 100% goat milk. Aged two months or more, this crowd-pleasing cheese is slightly sharp, complex, and versatile with the meltable, stretchable, luxurious texture you crave.



Cheddar

AGED GOAT MILK CHEESE

12 Pack

Serving Ideas

Serve with tart apple, candied pineapple, or cherry tomatoes.

Burgers, grilled cheese sandwiches, mac and cheese – however you like to say “cheese”!

→  **Hard Cider, Pilsner, Cold Brew Coffee**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To prevent drying, keep cheese wrapped tightly in plastic wrap after cutting. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk
Rennet Type: Microbial (non-animal)

Product Details

- Optimal Shelf Life:** 365 days unopened
- Size:** 6 oz
- Pack Size:** 12/ 6 oz square
- Package Specs:** Food grade plastic
- Product Dimensions:** 3.5" x 3.5" x .88"
- Box Dimensions:** 10" x 7.25" x 4"
- Box Description:** Craft box
- Total Tare:** 0.37 lb
- Net Case Weight:** 4.5 lb
- Gross Case Weight:** 4.87 lb

Pallet Details

Cases Per Layer (TI): 25
Number of Layers (HI): 11
Cases Per Pallet: 275
Case Cube: 0.17 cubic feet

Product Codes

Item Code: 740201
Item UPC: 039496051005
GTIN: 10039496051002



Nutrition Facts	
6 servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 170mg	15%
Iron 0mg	0%
Potassium 20mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Cheddar

AGED GOAT
MILK CHEESE

Smooth, nutty, and savory, our cheddar is everything you love about the classic – made even better with 100% goat milk. Aged three months or more, this crowd-pleasing cheese is slightly sharp, complex, and versatile with the meltable, stretchable, luxurious texture you crave.



Cheddar

AGED GOAT MILK CHEESE

2 / 5 LB

Serving Ideas

Serve with tart apple, candied pineapple, or cherry tomatoes.

Burgers, grilled cheese sandwiches, mac and cheese – however you like to say “cheese”!

→  **Hard Cider, Pilsner, Cold Brew Coffee**

Cheese Care

To optimize cheese quality, keep cheese cold (32°-40°F). To prevent drying, keep cheese wrapped tightly in plastic wrap after cutting. Remove your cheese from the refrigerator at least one hour before serving.

Ingredients

Pasteurized cultured goat milk, salt, and enzymes.

Allergens: Goat milk

Rennet Type: Microbial (non-animal)

Product Details

Optimal Shelf Life: 365 days unopened

Size: 5 lb

Pack Size: 2/ 5 lb blocks

Package Specs: Food grade plastic

Product Dimensions: 11" x 3.5" x 3.5"

Box Dimensions: 11.63" x 7.75" x 3.88"

Box Description: Craft box

Total Tare: 0.53 lb

Net Case Weight: 10 lb

Gross Case Weight: 10.53 lb

Pallet Details

Cases Per Layer (TI): 20

Number of Layers (HI): 5

Cases Per Pallet: 100

Case Cube: 0.20 cubic feet

Product Codes

Item Code: 40530

GTIN: 90039496051107



Nutrition Facts

Varied servings per container	
Serving size	1 oz (28g)
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 170mg	15%
Iron 0mg	0%
Potassium 20mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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