



LEMON SAGE CHEDDAR



Experience the Difference of the Farmer's Touch



This farmstead aged cheddar will have you wondering if it is a cheese or a lemon meringue pie. Made with our premium Holstein cow milk and hand rubbed with lemon sage, this cheese features unique citrus flavor notes which give your pallet a refreshing sensation.

Aroma Profile: lemon, cream cheese, mascarpone, pastry

Flavor Notes: lemon cream cheese tarts, fresh churned butter, sweet and savory

Pack Size:

25 lb* wheel, 13.5" round x 4" tall, 1 per case

6 lb* quarter-wheel, 1 per case

6 oz package, 15 per case

**approximate pounds - based on average production weight*

Ingredients:

Pasteurized Milk, Cheese Cultures, Salt Enzymes, Lemon, Lemon Peel, Sage



Nutrition Facts:

Serving Size: 1 oz, 28 g • Calories: 113 • Fat Calories: 76

Amount Per Serving, % Daily Value (DV)

Total Fat: 9g, 14% • Sat. Fat: 6g, 30% • Trans Fat 0g

Cholesterol: 30mg, 10% • Sodium: 180mg, 8% • Total Carb. 1g, 0%

Protein 7g, Vitamin A: 6% • Calcium: 19%

Not a significant source of iron, Vitamin C, Sugars, Fiber

Percent Daily Values (DV) are based on a 2000 calorie diet.

Manufactured in same facility as flour, peanuts, and tree nuts.



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