



FETA

GOAT MILK CHEESE

SALTY. SHARP. TANGY.

This pressed curd cheese is made from whole pasteurized goat milk. It is salty and tart with a crumbly texture. It develops sweet tangy notes over time.



USES & PAIRINGS

This is a great ingredient cheese. Crumble over salads or pastas to add flavor to your favorite dish.

Beer: Ciders & Fruit Beers, Pilsners, Weiss Beers
Wine: Pinot Noir, Red Zinfandel, Reisling

Item #	Product Description	Pack Size	Case Dimensions L x W x H	Pallet Size Ti x Hi	Cube	UOM	Shelf Life	Case Code	UPC (Retail Only)
0701	Feta - Loaf	1/5 lb. RW.	12 in. x 4 in. x 4 in.	40 x 10	0.11	LB	365	90855336004559	-
0702	Feta - Chunk	12/6 oz.	12 in. x 4 in. x 4 in.	40 x 10	0.11	CS	365	10855336004461	8-55336-00446-4

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A Mosaic Meadows
Company