



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.




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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°-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: 9.38" x 9.38" x 3.88"

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 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.

