



Artisan Cheeses of Central Oregon

Chevita™

This fresh and mild, soft cheese has a gentle, tangy finish. We often have customers tell us of their fear of “goatie” chevre. Our belief is that chevre should taste nothing like a barn, and while many do, we can guarantee Chevita is not one of them! This farmstead cheese is delicious, light and complements, rather than dominates, your accompanying food. It is super for an appetizer tray and works well when serving large groups.



Ingredients: Pasteurized farmstead goats’ milk, cultures, rennet and salt.

Type & Texture: Fresh; unpressed; uncooked
Soft, snow white, smooth

Affinage: Drained and aged for 3 days

Facts:
Size: 4 oz and 2 pound containers
Wholesale: Packaged in boxes of five 4 oz containers or one 2 pound container
Available all year
Shelf Life: 4 weeks (when properly refrigerated)
UPC: 895149000109

Wine Pairings: Chardonnay, Young Pinot Gris

Suggestions & Recipes: Pairing with wine, fresh fruit, bread, chutney, pizza topping
For specific recipes please see www.tumalofarms.com/recipes

General Handling: To maintain original condition refrigerate at 34°-38° F.

Nutritional Facts:	Serving Size: 1 oz (29g)	Amounts Per Serving	%DV*
	Calories: 80	Total Fat 5g	8%
	Calories from Fat: 45	Saturated Fat 3.5g	17%
		Trans Fat 0g	0%
		Cholesterol 15mg	5%
		Sodium 75mg	3%
		Total Carbohydrate 3g	1%
		Dietary Fiber 0g	0%
		Sugars 0g	0%
		Protein 5g	
		Vitamin A 2% * Vitamin C 0%	
		Calcium 20% * Iron 0%	

* Percent Daily Values (%DV) are based on 2,000 calorie diet.