Humboldt Fog

HUMBOLDT FOG® Our signature offering, Humboldt Fog is an elegant, soft, surface ripened goat milk cheese. The texture is creamy and luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance. An American Original!

Ingredients: Pasteurized cultured goat milk, salt, enzymes, organic vegetable ash

Approx. Size:	16 oz	5 lb Grande
Packaging:	4 per case	1 per case
Optimal Shelf Life:	4 weeks uncut	8 weeks uncut

Type: Ripened Goat's Milk Cheese

General Handling Procedures:

To maintain original condition: keep cheese cold (33°–35°F) and wrapped in waxed paper. Never use plastic wrap—ripened cheeses need to breathe.

To speed ripening: place in a warmer part of refrigerator and increase humidity.

To serve: Remove from the refrigerator only the portion you plan to serve, and bring to room temperature. Rewrap in waxed paper.

Awards:

Top 100 Designs Worldwide, Metropolitan Home Magazine, 2003
Best Cheese & Dairy Product, IFFCS (New York), 2002
Gold, London International Cheese Competition, 2004
First Place, American Cheese Society, 1998·2002·2005

Serving Suggestions:

1) For a simple yet elegant dessert or snack: serve with honeycomb, pears, and a crisp white wine.
2) Place a slice atop a delicious salad of spinach, apple, mandarin oranges, walnuts, cranberries, and red bell pepper. Drizzle with raspberry-balsamic vinaigrette.
3) Humboldt Fog pairs nicely with wild mushrooms and other earthy flavors.

UPC: (16 oz) 0 3949600202 1 (5 lb) 0 3949600201 4

Nutrition Facts:

Serving Size:	1 oz
Calories:	100
Calories from Fat:	60

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

Amounts Per Serving	**%(DV)***
Total Fat	7g 11%
Saturated Fat	4g 20%
Trans Fat	0g 0%
Cholesterol	20mg 7%
Sodium	200mg 8%
Total Carbohydrates	3g 1%
Dietary Fiber	0g 0%
Sugars	0g 0%
Protein	6g

Vitamin A 9% • Vitamin C 0% • Calcium 4%
Iron 0%