

SPEC SHEET : Cabriolait

Company: Columbia Cheese
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Vendor Item #	Item Description	Case UPC 13 digits	Case Pack	Item Size	Gross Weight	Net Weight	W	CASE DIMENSIONS			CASE TYPE		# OF CASES PER PALLET
								H	L	Packaging	TI	HI	
423	Cabriolait	540000004230	2	2/6lbs	13lbs	12 lbs	11 in	7 in	14.5 in	Paper in box	9	7	63

Allergen: Dairy

Picture of Product



Product Description

Cabriolait is a traditional Belgian abbey style goat's milk cheese. The cheesemakers at Het Hinkelspel base the cheese off of a more traditional cow's milk counterpart they make called Pas de Rouge, a name that pays homage to the B. Linen bacteria that form on the rind.

The milk for the cheese comes from Saanen goats that have been crossbred with the Alpine breed. Milk is delivered fresh daily to the dairy. Because goat's milk has smaller fat and protein cells than cow's milk, Cabriolait takes on a slightly drier texture than its cow's milk counterpart Pas de Rouge.

The B. Linens work magic on the rind, creating a slight hazelnut aroma that matches the sweeter more mild profile of the paste. Notes of toasted bread and butter round out the flavor. Lacking from this cheese is the classic sour after taste common in goat's milk cheeses. Kaasaffineurs Van Tricht age the cheese out to three months, helping to subdue this note and making the cheese more approachable.

Nutritionals

Nutrition Facts	
Serving size	(100g)
Amount Per Serving	
Calories	340
% Daily Value*	
Total Fat 22g	28%
Saturated Fat 12.4g	62%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 10g	20%
Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) 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.	

Packing Label

