

CAVE DWELLER

Our premier Italian-style cheese takes its own sweet time. You can't rush something this good. It takes our Cave Dweller eight-to-twelve months to develop its sweet and sharp flavor. Made similarly to Parmesan, the curd is cooked as it sets, making it denser and harder as its nuttiness and complexity grows with each passing day. Unlike Parmesan, it is sealed while aged to reduce moisture loss and create a higher moisture, less crumbly cheese body.

PRODUCT INFORMATION

F	MILK TYPE: Goat, Pasteurized		
Θ	SHELF LIFE: 60 Days after cut & wrap.		
×	RENNET: Microbial (Vegetarian)		
R	INGREDIENTS: Pasteurized Goat Milk, Salt Enzymes, Cheese Cultures		
PRODUCT SPECS			
	I WHEEL	1/4 WHEEL	

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AVG UNIT WEIGHT:	AVG UNIT WEIGHT:
16 lbs	4 lbs
UNIT SIZE:	UNIT SIZE:
7" x 7" x 4"	7.5" x 7.5" x 4"
UNITS PER CASE:	UNITS PER CASE:
I units	I units
CASE SIZE:	CASE SIZE:
18" x 18" x 5"	8" x 8" x 4"
NET CASE WEIGHT:	NET CASE WEIGHT:
16 lbs	4 lbs
GROSS CASE WEIGHT:	GROSS CASE WEIGHT:
17 lbs	4.3 lbs
CASE GTIN:	CASE GTIN:
90891995000228	90891995000228

Nutrition Facts



HOW TO ENJOY

- Allow a minimum of half an hour at room temperature prior to serving
- Try pairing with a Sauvignon Blanc or a lateharvest Reisling with candied nuts or a fruit jam
- Grate on pasta, melt on pizza or in a gourmet Mac & Cheese (a little goes a long way)

Varied servings per container 1 oz (28g) Serving size Amount per serving 100 Calories aily Value* Total Fat 7g 9% Saturated Fat 5g 25% Trans Fat 0g Cholesterol 20mg 7% Sodium 115mg 5% Total Carbohydrate 2g 1% Dietary Fiber 0g 0% Total Sugars 0g Includes 0g Added Sugars 0% Protein 8a Vitamin D 0mcg 0% Calcium 251mg 20% Iron 0mg 0% Potassium 26mg 0% The % Daily Value tells you have a serving of food contributes to a nutrient in a



Fresh Local Milk All Natural Handcrafted

PROOF THAT CHEESE CAN BE LIFE CHANGING

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