**MOUNTAIN TOP**

Creamy, mild and rich, MountainTop is one of our most innovative cheeses. This cheese takes the classic pyramid Valençay shape, yet uses blue as a ripening agent instead of the traditional ash. This is our single-most awarded cheese, and we couldn't be prouder.

Deep in the Appalachian Mountains lies a special mountain like no other. Rising out of a deep and foggy valley, its steep sides are coated in a beautiful blue moss, the favorite food of the shaggy wild goats who graze the mountain year round. The top is a flat like the Appalachian plateau where we live, as if sliced off by some giant’s cheese knife at the dawn of time. If you ever find this mountain, count yourself lucky, and keep it secret. Some things should stay hidden except for those who know where to look….

**HOW TO ENJOY**

- Melt over roasted asparagus and mushrooms or add to a panini with ham and onion jam.
- Pair with Sauvignon Blanc, Provencal rose, or wheat beer.
- Serve on a cheeseboard with fresh berries, mostarda, or even caramel corn!

**PRODUCT INFORMATION**

**MILK TYPE:** Goat, Pasteurized

**SHELF LIFE:** 60 Days

**RENNET:** Microbial (Vegetarian)

**INGREDIENTS:** Pasteurized goat milk, cheese culture, salt & enzymes

**PRODUCT SPECS**

**UNIT WEIGHT:** 6 oz

**UNIT SIZE:** 2.5” x 2.5” x 4”

**UNITS PER CASE:** 8 units

**CASE SIZE:** 9” x 9” x 5”

**NET CASE WEIGHT:** 3 lbs

**GROSS CASE WEIGHT:** 3.6 lbs

**UNIT UPC:** 891995000027

**UNIT GTIN:** 00891995000027

**CASE GTIN:** 00891995000195

**PALLET SPECS:** Ti = 18 Hi = 10

---

**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving size</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Trans Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Total Carbohydrate</th>
<th>Dietary Fiber</th>
<th>Total Sugars</th>
<th>Added Sugars</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 ounce (28g)</td>
<td>90</td>
<td>5g</td>
<td>2g</td>
<td>0.5g</td>
<td>15mg</td>
<td>30mg</td>
<td>0g</td>
<td>0g</td>
<td>1g</td>
<td>0g</td>
</tr>
</tbody>
</table>

**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving size</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Trans Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Total Carbohydrate</th>
<th>Dietary Fiber</th>
<th>Total Sugars</th>
<th>Added Sugars</th>
</tr>
</thead>
<tbody>
<tr>
<td>100g</td>
<td>320</td>
<td>10g</td>
<td>6g</td>
<td>0.5g</td>
<td>30mg</td>
<td>150mg</td>
<td>1g</td>
<td>0g</td>
<td>3g</td>
<td>0g</td>
</tr>
</tbody>
</table>