

How to care for our delicious products

Goat milk is more fragile than cow milk, so all fresh goat products need to be kept very cold (under 4°C).

- Cheese in vacuum sealed bags will last several months unopened.
- Chever should be eaten within two weeks after being opened.
- Hard cheeses will last longer if wrapped tightly after each time you use them.
- Chevrotina will last up to two months if tightly wrapped in plastic.