



Johan Deweer took over his family's farm in 1987. The farm had traditionally been a mixed-use farm raising livestock and growing crops. After studying cheese making in New Zealand and Normandy Johan and his wife Dominique chose to focus on cheese making. Kaasafineurs Van Tricht is r...



MARKETING

The profile is near candy like in the best possible way. Sweet cream tones blend perfectly with notes of caramel, butterscotch, and no prominent gamey goat's milk notes. The addition of cream to the cheese, makes the paste and absolute dream, luscious and enveloping.

Nutrition Facts

519 Servings per container

Serving Size **28.0 GR**

Amount Per Serving

Calories **130**

% Daily Value*

Total Fat 11 g	14%
Saturated Fat 6.86 g	34%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 460 mg	20%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
1573		15419980404715		1/32 LB			
Brand		Brand Owner		GPC Description			
Van Tricht		Columbia Cheese Inc.		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
21 LBR	20 LBR	Yes	Belgium	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
16 INH	15.25 INH	8 INH	1.13 FTQ	06x07	150 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

keep refrigerated -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

pasteurized goat milk, cream (milk), salt, rennet, preservative: E1105(EGG), culture

Van Tricht

199759 - OG GHOAST

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PREPARATION & COOKING SUGGESTIONS

ready to eat

SERVING SUGGESTIONS

ready to eat

MORE INFORMATION