Wood River Creamery

832101 - Gouda Gruyere Original

Burnett Dairy Cooperative - Wood River Creamery. A blend of Gouda and Gruyere cultures. Aged for a minimum of eight months.



MARKETING

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
83210	10054783832102	12/8 OZ

Brand	Brand Owner	GPC Description
Wood River Creamery	Burnett Dairy Cooperative	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
6.5 LBR	6 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.25 INH	5.25 INH	5.38 INH	0.2 FTQ	10x30	237 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

Nutrition Facts

8 Servings per container

Serving Size 28 grams/about 1" cube

Amount Per Serving

Calories 100

	% Daily Value*
Total Fat 8 g	**10%**
Saturated Fat 5 g	**25%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 180 mg	**8%**
Total Carbohydrates 1 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 230 mg	20%
Iron 0 mg	0%
Potassium 20 mg	0%

* The % Daily Values (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.

HANDLING SUGGESTIONS

Refrigerate after opening---UNIT UPC: 054783832105---

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

INGREDIENTS

Cultured pasteurized milk, salt, enzymes, annatto color (vegetable color)

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PREPARATION & COOKING SUGGESTIONS

Unwrap and let come to room temp

SERVING SUGGESTIONS

Charcuterie Board, cooking applications

MORE INFORMATION