

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



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.

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	TlxHI	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			

HANDLING SUGGESTIONS



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

ALLERGENS



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

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

INGREDIENTS



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

Wood River Creamery

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PREPARATION & COOKING SUGGESTIONS

Unwrap and let come to room temp

SERVING SUGGESTIONS

Charcuterie Board, cooking applications

MORE INFORMATION