

105172 - Chevre Gris Goat Gouda Wheel



Wijngaard Kaas, A family owned company since 1936 from Woerden, The Netherlands. The Wyngaard Chèvre Gris is a goat cheese ripened for 10 months. The Wyngaard Chèvre Gris defines itself by a soft, deep and complex taste of wood, walnut, sea salt and spices. A little creamy with some crystals, a little bit sour and even a little parmesan. The selection of the small cheese factor...



MARKETING

The Wyngaard Chevre Gris is an extraordinary goat cheese aged for 10 months. Deep and complex flavors, a taste of wood, walnut, sea salt and spices. Perfect on a charcuterie board, but also to cook with on a pasta, risotto or salads.

Nutrition Facts

320 Servings per container

Serving Size 28 grams

Amount Per Serving
Calories 122

% Daily Value*

Total Fat 10 g 13%

Saturated Fat 8 g 39%

Trans Fat 0 g

Cholesterol 31 mg 10%

Sodium 336 mg 10%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 8 g

Vitamin D 0.1 mcg 1%

Calcium 241 mg 19%

Iron 0.056 mg 0%

Potassium 28 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			
8056		90820581805619		1/20.1 LB			
Brand		Brand Owner		GPC Description			
Wijngaard Kaas		Wijngaard Kaas		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
21.58 LBR	20.17 LBR	Yes	Netherlands	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15 INH	15 INH	5.1 INH	0.66 FTQ	06x10	117 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

After opening, 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 - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cheese made from pasteurized goats milk, 50% Fat i.d.m. Ingredients: pasteurized GOAT'S MILK, Salt, starter culture, Rennet (microbial).

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PREPARATION & COOKING SUGGESTIONS

Take out of the fridge 1 hour before use

SERVING SUGGESTIONS

Charcuterie board, cheese board, cracker, pasta, risotto, salad, parings with white wine, sparkling wine.

MORE INFORMATION