

97111 - Smoked Gouda Wedge



The Dutch have been perfecting Gouda for hundreds of years. So naturally we at Smoky Park thought we should step in and offer a hand! Of course we stuck to our time honored tradition of cold smoking to lend this young, tangy gouda a hand in tasting like a camp fire under a windmill. It is perfect for snacking or adding a rich, woody flavor to your favorite mac and cheese! Ou...



MARKETING

The Dutch have been perfecting Gouda for hundreds of years. So naturally we at Smoky Park thought we should step in and offer a hand! Of course we stuck to our time honored tradition of cold smoking to lend this young, tangy gouda a smoky flavor.

Nutrition Facts

160 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories **100**

% Daily Value*

Total Fat 8 g **10%**

Saturated Fat 5 g **25%**

Trans Fat 0 g

Cholesterol 30 mg **10%**

Sodium 230 mg **10%**

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 198 mg 15%

Iron 0 mg 0%

Potassium 34 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			
10891		90820581971116		1/10 LB			
Brand		Brand Owner		GPC Description			
Smoky Park		Smoky Park		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
10.371 LBR	10 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	20x08	180 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 - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cultured Pasteurized Cow's Milk, Salt, Enzymes,Color Added.

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PREPARATION & COOKING SUGGESTIONS

Open and serve

SERVING SUGGESTIONS

Smoked gouda is a great way to elevate simple meals such as sandwiches and burgers. It can also perfectly complement tasty snacks like fruits, nuts and dark chocolate. If you enjoy a hearty cheese dip, try it in a beer cheese recipe. It also pairs well with shiraz wines.

MORE INFORMATION