Wijngaard Kaas

5337 - Rosemary Affine Gouda Wedge

Wyngaard cheeses are first allowed to mature in special caves for a period of at least four months before they are refined with a selection of aromatic herbs. Our caves are connected to the historical Reypenaer cheese warehouse, and just like in the old warehouse, the natural temperature fluctuations and humidity play a vital role in creating the characteristic flavours for whi...



MARKETING

Wijngaard Kaas' goat cheeses are matured for approximately 16 weeks, then cut and refined with coarsely chopped rosemary. It is irresistible with a glass of cool, dry, sparkling wine, like Prosecco.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
8074	90820581053379	12/4.2 OZ

Brand	Brand Owner	GPC Description
Wijngaard Kaas	Wijngaard Kaas	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
4.5 LBR	3.15 LBR	No	Netherlands	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10 INH	8 INH	5 INH	0.23 FTQ	24x12	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

Nutrition Facts

1 Servings per container

Serving Size **28.0 GR**

Amount Per Serving

Calories **111**

% Daily Value*

Total Fat 33.2 g	**12%**
Saturated Fat 6 g	**28%**
Trans Fat 0 g	
Cholesterol 29 mg	**10%**
Sodium 224 mg	**10%**
Total Carbohydrates 0.4 g	**0%**
Dietary Fiber 0.1 g	**0.4%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 7 g	
Vitamin D 0.1 mcg	1%
Calcium 225 mg	17%
Iron 0 mg	0%
Potassium 0 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

Keep refrigerated---UNIT UPC: 820581053376---

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

Pasteurized goat's MILK2,5%
RosemarySaltStarterRennet (animal)

Wijngaard Kaas

5337 - Rosemary Affine Gouda Wedge

Wyngaard cheeses are first allowed to mature in special caves for a period of at least four months before they are refined with a selection of aromatic herbs. Our caves are connected to the historical Reypenaer cheese warehouse, and just like in the old warehouse, the natural temperature fluctuations and humidity play a vital role in creating the characteristic flavours for whi...

PREPARATION & COOKING SUGGESTIONS

Ready to Eat

SERVING SUGGESTIONS

Open it and enjoy

MORE INFORMATION