

# 97311 - 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! We stuck to our time-honored tradition of cold smoking to lend this young, tangy gouda a smoky taste.

## Nutrition Facts

8 Servings per container	
<b>Serving Size</b>	<b>1 oz</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>100</b>
% Daily Value*	
<b>Total Fat</b> 8 g	<b>10%</b>
Saturated Fat 5 g	<b>25%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>10%</b>
<b>Sodium</b> 230 mg	<b>10%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 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		
10890		10820581973114		12/8 OZ		
Brand		Brand Owner		GPC Description		
Smoky Park		Smoky Park		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.48 LBR	6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	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

Keep refrigerated---UNIT UPC: 820581973117---

## 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