

Cady Creek Farms

104273 - Natural Rosemary Gouda Cheese



Rosemary Gouda Cheese is made from pasteurized cows milk not treated with the growth hormones rBST. This is a semi-soft cheese with a smooth, creamy open texture. Cheese is pale yellow with specks of dried rosemary and has a light, buttery, nutty flavor.



* Benefits

Gouda is made in accordance with 21CFR133.142, which then has rosemary added. This is a semi-soft cheese with a smooth, creamy open texture. Cheese is pale yellow with specks of dried rosemary and has a light, buttery, nutty flavor.

Ingredients	▲ Allergens
Pasteurized Cultured Cow's Milk, Salt, Rosemary, Enzymes, Annatto Extract Color. CONTAINS: Milk	Contains: in milk Free From: contains: in milk Free server: contains: in milk free prom: contains: contains: in milk free prom: contains: contain

Nutrition Facts

Servings per Container 48 Serving size 28g (10z)

Amount per serving Calories

110

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- % [Daily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 200mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 170mg	15%
Iron 0mg	0%
Potassium 14mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Refrigeration Required

Serving Suggestions

1 ounce, Ready to eat

Prep & Cooking Suggestions

Ready to Eat

Product Specifications

Brand	Manufacturer
Cady Creek Farms	Burnett Dairy Cooperative

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	65400	104273	90614613106153		4/3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.75lb	12lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
4.38in	8.5in	13.87in	0.3ft3	45x3	237days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	200mg
Protein	7	Trans Fats	0g	Calcium	170mg
Total Carbohydrates•••	1g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	14mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images					

