

Uniekaas 10626 - Melkbus Gouda With Truffles

Melkbus 149 Truffles starts as traditional "Boerenkaas" or "Raw Milk Farmer Cheese". However, just prior to pressing and shaping of the cheese, shavings of Italian black truffles are generously sprinkled throughout the curd, making it truly special.



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MELK	Servings per Container 288 Serving size 1.0OZ (1oz)				
	UR CERTAIN THE REAL OF THE REA	Amount per serving Calories	100		
	* DITIONER	% Da	ily Value*		
The MILL	CHEE'	Total Fat 8g	10%		
FARMSTE	AD GOUDA	Saturated Fat 6g	30%		
	Trans Fat 0g				
		Cholesterol 20mg	7%		
★ Benefits		Sodium 180mg	8%		
Melkbus 149 Truffles starts as traditional "Boerenkaas" or "Raw Milk Farmer Cheese". However, just prior to pressing and shaping of the cheese, shavings of Italian black truffles are generously sprinkled throughout the curd, making it truly special. After 10 weeks of aging, earthy flavors from the truffles are infused throughout the cheese along with notes of walnuts.		Total Carbohydrate Og	0%		
		Dietary Fiber 0g	0%		
		Total Sugars 0g			
		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 6g			
		Vitamin D 0mcg	0%		
Unpasteurized Cow's Milk, Salt,	Contains:	Calcium 230mg	20%		
Truffles, Starter Culture, Rennet, Natural Flavor	(I) milk	Iron 0mg	0%		
	Free From:	Potassium 22mg	0%		
	(Section of the section of the secti	* The % Daily Value (DV) tells you how much a nutrie			

Handling Suggestions	Product Specifications							
Refrigerate	Brand			Manufacturer				
	Uniekaas				Friesland Campina			
Serving Suggestions	UPC	MFG	#	SPC #	G	TIN	Pack	e Pack Desc.
Use on cheese boards or as part of any meal		00409	914	10626	106453	76990363		1/18 LB
	Gross \	Weight	Net We	eight	Country of	Origin	Kosher	Child Nutrition
Prep & Cooking Suggestions	19	lb	18	0	Netherla	ands	No	
Ready to eat	Shipping Information							
	Length	Width	Height	Volum	ne TIxHI	Shelf Life	e Stora	ge Temp From/To
	12.6in	12.6in	5.1in	0.47ft	3 9x10	144days	5	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	180mg
Protein	6	Trans Fats	Og	Calcium	230mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	22mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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	

Additional Images



