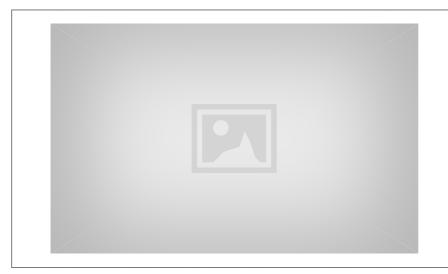


Goat Lady Dairy

11246 - Lindale Raw Cow's Milk Gouda



Lindale is a cow milk gouda made with carefully selected cultures from Holland. Using traditional Dutch methods, the curd is washed and cooked before pressing in the vat under the whey. This gives the cheese a remarkably smooth, creamy texture and sweet buttery flavor.



* Benefits

This incredible gouda from Goat Lady Dairy is made using traditional Dutch methods that have made Gouda cheese a mainstay around the world. Adding a delightful goat's milk acidity to the rich, buttery gouda flavor gives this unique cheese the perfect balance. After washing and pressing the curd, Lindale is cave aged for four to eight months, or more, until it has the perfect flavor profile. Try this unique offering from one of America's finest cheesemakers today and you'll see why it is one of our new favorites!

Ingredients	▲ Allergens
Unpasteurized Cow Milk, Sea Salt, Cultures, Animal Rennet	Contains: implies milk Free From: contains: free From: sor crustaceans soy fish on peanuts soy sesame soy fish on peanuts wheat

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sug	ar %
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

Handling Suggestions

Keep refigerated UNIT UPC: 820581112462

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

Ready to eat

Product Specifications

Brand	Manufacturer
Goat Lady Dairy	GOURMET FOODS INT CHEESE 1997

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581112462	Bulk 27246	11246	10820581112469		12/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.25lb	5.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	90days	35°F / 37°F





Goat Lady Dairy

11246 - Lindale Raw Cow's Milk Gouda



Lindale is a cow milk gouda made with carefully selected cultures from Holland. Using traditional Dutch methods, the curd is washed and cooked before pressing in the vat under the whey. This gives the cheese a remarkably smooth, creamy texture and sweet buttery flavor.

Nutrition Analysis - By Measure

Calories	Total Fat	Sodium	
Protein	Trans Fats	Calcium	
Total Carbohydrates···	Saturated Fat	Iron	
Sugars	Added Sugars	Potassium	
Dietary Fiber	Polyunsaturated Fat	Zinc	
Lactose	Monounsaturated Fat	Phosphorus	
Sucrose	Cholesterol		
Vitamin A(IU)•	Vitamin D	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		

