



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 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 Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (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.

* 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

Unpasteurized Cow Milk, Sea Salt, Cultures, Animal Rennet

Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated 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	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	90days	35°F / 37°F



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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(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

