

Marieke Gouda 202502 - Young Gouda Wedge

Marieke Gouda is a Thorp, Wisconsin based producer of artisan cheese. Award winning cheese maker Mairke Penterman transforms farmstead fresh raw cows milk into award winning cheese. Handcrafted and carefully ageds on pine planks.



		Nutrition Facts				
Mass	ele	Servings per Container 5 Serving size 1.00Z (1oz)				
		Amount per serving Calories	100			
unione report instantiano Non en ungalitar pa in Se au (Mai		% Daily Value*				
and the second se		Total Fat 7g	9%			
		Saturated Fat 5g	25%			
		Trans Fat				
	Cholesterol 20mg	7%				
k Benefits	Sodium 250mg	11%				
	Total Carbohydrate 2g	1%				
Marieke Gouda Young (aged 2-4 n traditional Dutch Gouda that is ma	Dietary Fiber 0g	0%				
cows milk. Young Gouda is cream	Total Sugars 0g					
sweet notes. Retail Ready Packag	Includes 0g Added Sugar	0%				
Ingredients	Allergens	Protein 7g				
		Vitamin D 0mcg	0%			
Raw cow's milk, cultures,	Contains:	Calcium 220mg	17%			
enzymes, salt.	() milk	Iron 0mg	0%			
	Free From:	Potassium 25mg	1%			
	(Second second s	* 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.				

Handling Suggestions

keep refrigeration

Serving Suggestions

Pair with peach preserves and toasted almonds, buttery chardonnay or amber beer

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Brand		Manufacturer			Product Category					
Marieke Gouda		da	Marieke Marketing			Cheese Natural Other				
UP	C	MFG :	MFG # SPC # GTIN		IN		Pack	Pack Desc.		
8511080	07008	202502	-ex	2025	602 C	085110	1108007008			12/5 OZ
Gross V	oss Weight Net Weigh		ight	Country of Origin		K	osher	Chi	ld Nutrition	
3.97	3.97lb 3.7		b	United States			No			
Shipping Information										
Length	Width	Height	Vol	ume	TIxHI	Shelf	Life	ife Storage Temp From/T		mp From/To
4in	7in	7in	0.1	1ft3	36x7	120d	ays	vs 35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	100	Total Fat	7g	Sodium	250mg
Protein	7	Trans Fats		Calcium	220mg
Total Carbohydrates…	2g	Saturated Fat	5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	25mg
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



