

Goat Lady Dairy

27246 - Lindale Gouda Wheel



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: ① milk Free From:
	crustaceans eggs fish peanuts soy sesame soy tree nuts 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	%

a day is used for general nutrition advice.

Handling Suggestions

See label for suggestions UNIT UPC: 820581272463

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions



Product Specifications

Brand	Manufacturer
Goat Lady Dairy	Goat Lady Dairy

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581272463	#0027	27246	90850013397153		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10in	10in	5in	0.29ft3	10x5	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(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					

