

Central Coast

34862 - Goat Gouda Wheel



Central Coast Creamery's Goat Gouda is semi-hard, ivory colored and smooth with the slight grainy texture of an aged cheese. With a caramel scent and slightly nutty and sweet flavor this makes an exceptional table cheese.



* Benefits

Central Coast Creamery produces artisanal cow, sheep and goat milk cheeses in Paso Robles, California. Reggie Jones, owner and cheese maker, worked in product development and dairy quality control for 25 years, but dreamt of producing his own cheeses. In 2012, Reggie and Kellie Jones moved their family from Modesto to the Coasta region with a rich agricultural heritagetic found their own dairy. Today, Jones sources milk from three local farms, who have small herds free of antibiotics and artificial hormones. Central Coast Creamery believes that rich, quality milk will create the very best productsand makes the cheese to prove it!

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Ingredients

A Allergens

Pasturized Goat Milk, Cheese Cultures, Calcium Chloride, Yield Max, Vegetarian Enzymes, and

Contains:



Free From:









Nutrition Facts

Servings per Container 160 1.00Z (1oz) Serving size

Amount per serving Calories

Calulles	110
%	Daily Value*
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 35mg	10%
Sodium 250mg	11%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
Vitamin D 1.3mcg	6%
Calcium 250mg	20%
Iron 0mg	0%
Potassium 40mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Product Specifications

Refrigerate after opening

Serving Suggestions

Ready to eat - enjoy!

Prep & Cooking	Suggestions
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Open and serve, melt or grate

Brand	Manufacturer		
Central Coast	Central Coast Creamery		

UPC	UPC MFG # SPC #		GTIN	Pack	Pack Desc.
	1	34862	00852784007092		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.4lb	10lb	United States	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
10in	10in	4.5in	0.26ft3	16x10	270days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	250mg
Protein	7	Trans Fats	0g	Calcium	250mg
Total Carbohydrates	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	1.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



