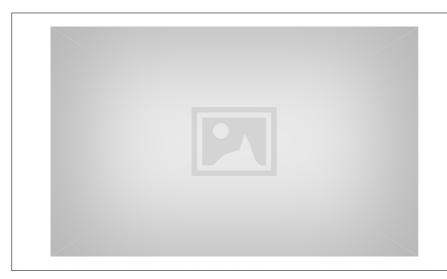


Central Coast

34921 - Ewenique Sheep Gouda Wheel



Ewenique Sheep Milk Cheese is an aged Sheep Milk Gouda that is ged 4 -6 months. It has a a bright white paste and a dense texture, spotted with crunchy flecks. Flavors are complex and boast notes of strawberry shortcake, with hints of salted caramel, vanilla beans and a citrus.



* 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 mowed their family from Modesto to the Coasta region with a rich agricultural heritaget of bound 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!

Ewenique Sheep Milk Cheese is an aged Sheep Milk Gouda, make in the traditional style. Aged 4-6 months minimum, this sheep milk cheese has a brilliant white paste and a dense texture, spotted with crunchy flexis. Flavors are complex and boast notes of strawberry shortcake, with hints of salted caramel, vanilla beans and a citrus. Ewenique makes a perfect addition to a cheese plate and pairs well with most wine selections, although it favors dark chocolate and a dessert wine most of all. If you want something on the other side of the spectrum, try it with something bubbling and semi-sweet.

Ingredients	▲ Allergens
Pasturized Sheep Milk, Cheese Cultures, Salt, Yield Max, and Vegetarian Enzymes.	Contains: in milk Free From: crustaceans of eggs fish peanuts
	sesame 🗞 soy 🕼 tree nuts 😫 wheat

Nutrition Facts

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

Amount per serving

Calories	98
% Dai	ily Value*
Total Fat 8.3 g	13%
Saturated Fat 5.5 g	28%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 260 mg	11%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 7 g	
Vitamin D 8 mcg	4%
Calcium 195 mg	15%
Iron 0 mg	0%
Potassium 0 mg	0%

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

a day is used for general nutrition advice.

Handling Suggestions

Refrigerate after opening---

Serving Suggestions

Ready to eat - enjoy!

Prep & Cooking Suggestions

Open and serve, melt or grate



Product Specifications

Brand	Manufacturer
Central Coast	Central Coast Creamery

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
	19	34921	00852784007146		1/10 LB

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

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	10 in	10 in	4.5 in	0.26 ft3	16x10	302 days	35 °F / 37 °F





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Nutrition Analysis - By Measure

Calories	98	Total Fat	8.3 g	Sodium	260 mg
Protein	7	Trans Fats	0 g	Calcium	195 mg
Total Carbohydrates•••	0 g	Saturated Fat	5.5 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20 mg		
Vitamin A(IU)•		Vitamin D	8 mcg	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		

