



Marieke Gouda  
35025 - Burning Melange Gouda

Marieke Gouda Burning Mlange is creamy and herbaceous with notes of garlic and parsley. Burning Mlange has won 4 awards including Best of Class in the 2010 World Cheese Championship.



\* Benefits

Marieke Gouda Burning Mlange is a handcrafted traditional Dutch Gouda that is made from farmstead-fresh, raw cows milk. It is creamy and herbaceous with notes of garlic and parsley. Exceptional milk makes excellent cheese. We have our cows to thank for that. We treat our cows with love & respect: its a code we live by on the farm. In turn our herd provides us with full-flavored remarkably consistent milk. Five hours after the first milking of the day our raw milk is made into our first batch of Gouda cheese. Each wheel of Gouda is handcrafted with passion combining our farm fresh raw milk with traditional herbs, spices, & seeds from the Netherlands. Our Gouda cheese is carefully cured on Dutch pine planks in a temperature and humidity-controlled aging room, honoring the Old World cheese making methods from the Netherlands. Burning Mlange has won 4 awards including Best of Class in the 2010 World Cheese Championship.

Ingredients

Raw cows milk, cultures, enzymes, salt, stinging nettle, chives, celery, parsley, onion, garlic.

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 0  
Serving size 1.00Z (1oz)

Amount per serving  
Calories 110

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 250mg	11%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 206mg	15%
Iron 0mg	0%
Potassium 21mg	0%

\* 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 Refrigerated

Serving Suggestions

Gouda is best served at room temperature. To allow the flavors to mingle and peak, leave it out 30 - 60 minutes before serving. Pair with cured meats, pickled vegetables, Cabernet, or Pinot Grigio

Prep & Cooking Suggestions

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✍ Product Specifications

Brand			Manufacturer			
Marieke Gouda			Marieke Marketing			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	620422-20	35025	90851108007520		1/20 LB	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
22lb	20lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13in	13in	6in	0.59ft3	9x7	275days	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	206mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	21mg
Dietary Fiber	0g	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-12•	
Monosodium		Sulphites		Nitrates	

 Additional Images

