



Aphrodite 525011 - Barrel Aged Feta

Aphrodite barrel-aged feta is matured in traditional beechwood barrels for over 3 months. The milk comes from free-roaming goats and ewes, allowing complex herbaceous notes, peppery flavors and a lingering lemony finish with a soft, crumbly texture.



Nutrition Facts

Servings per Container	6
Serving size	1oz
Amount per serving	
Calories	80
	% Daily Value*
Total Fat 7g	11%
Saturated Fat 4g	20%
Trans Fat	
Cholesterol 20mg	7%
Sodium 350mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4.5g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* Benefits

Aphrodite Traditional barrel aged feta selected by Will Studd is made in Greece from a combination of goats' and ewes' milk. Authentic handmade Greek barrel-ripened feta is rare, and it tastes very different to modern feta matured in brine in airtight tins. This cheese has been carefully ripened in small, old beech wood barrels using traditional techniques that date back to the time when nomadic shepherds roamed the hills of northern Greece. The barrels enable small amounts of oxygen to reach the salted curds as they ferment under whey, and the natural flora in the wooden staves helps to encourage a unique yeasty aroma. After three months maturation in the barrel, the feta develops a soft milky texture and a seriously creamy peppery finish that is very different to modern brined feta matured in sealed tins or plastic. Barrel-ripened feta is now produced by just a handful of small dairies in Greece because of EU regulations and the skill and expense involved in the production. Each barrel has to be filled with curd by hand and after the cheese has been removed, it must be broken down stave by stave, washed and rebuilt by a skilled cooper. The resulting cheese has a soft milky texture and a seriously creamy peppery finish.

Ingredients

pasteurised sheep and goat milk, sea salt, culture, microbial rennet

⚠ Allergens

Contains:



Free From:



* 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. Consume within 5 days of opening.

Serving Suggestions

Perfect for charcuterie boards, snacking, and entertaining. Try some delicious feta on anything from a salad to a burger. Serving suggestions - Feta & Watermelon Salad, Spinach & Feta Tart.

Prep & Cooking Suggestions

Ready to eat.

📄 Product Specifications

Brand	Manufacturer	Product Category
Aphrodite	Roussas Dairy	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
852501006001	#025230	525011	10852501006008		6/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.4lb	1.96lb	Greece	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	10in	10in	0.58ft3	50x12	270days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	80	Total Fat	7g	Sodium	350mg
Protein	4.5	Trans Fats		Calcium	1mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(U)		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

