



Reypenaer

5328 - Aged 2 Year Vsop Gouda Wedge

Reypenaer V.S.O.P. is a Dutch gourmet cheese, cut in a handsome triangle that you can serve on every cheese board. This 2-year-old Gouda has been recognized by European Michelin Star restaurants. Try on your sandwiches or crackers.



Nutrition Facts

Servings per Container 1
Serving size 28.0g (28g)

Amount per serving
Calories 125

% Daily Value*

Total Fat	36.8g	13%
Saturated Fat	7g	35%
Trans Fat		
Cholesterol	27mg	9%
Sodium	235mg	10%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	8g	
Vitamin D	0.1mcg	1%
Calcium	257mg	20%
Iron	0mg	0%
Potassium	0mg	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.

* Benefits

Many people know Gouda as a mild, bendable white cheese with a red wax coating. Aged Gouda is radically different from young Gouda. Made in Holland, Gouda can be aged from 6 months to several years. Greater age means denser, drier texture, the development of crunchy crystals in the cheese and an increasingly intense flavor of roasted nuts, butterscotch and bourbon.
*Reypenaer means 'ripening' in Dutch. V.S.O.P. stands for Very Superior Old Product. This means that Reypenaer V.S.O.P. is a world away from the soft, rubbery Gouda. It sheds about a quarter of its original weight during the maturing process - changing from a semi-hard to a hard cheese - but what it loses in weight it more than makes up for in flavor. Produced by the van den Wijngaard family, Reypenaer Gouda is made from the milk of cows fed on summer grass: the soil in the area is especially fertile due to the periodic flooding of the plains. The cheese is kept in a 100-year-old cheese ripening warehouse on the banks of the Old Rhine River in the green heart of Holland. Whereas factory cheese is ripened by artificially altering the temperature and humidity in which they're stored, Reypenaer is naturally ripened over a longer period of time. There are shutters and hatches in the building which can be opened and closed and in the winter they the cheese is exposed a bit of heat but otherwise it's up to nature as to how hot or humid it is.
Biting into Reypenaer is like the cheese equivalent of fudge: yielding and creamy but you need to use your teeth. Like fudge, it tastes of caramel and is sweet with a slight grittiness. But best of all it has tiny white pockets of sweet crystal crunchiness that you occasionally bite into. In addition to eating the cheese straight, this aged Gouda can be shaved or chunked over salads or grilled or roasted vegetables. It's an excellent cheese for red wine lovers. Reypenaer V.S.O.P. is made with animal (not vegetarian) rennet.

Ingredients

Pasteurized cows MILK
Salt
Starter
Rennet (animal)

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 soy tree nuts wheat

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
Reypenaer	Wijngaard Kaas	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581053284	8071	5328	10820581053281		12/4.7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.5lb	3.05lb	Netherlands	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	8in	5in	0.23ft3	22x8	180days	35°F / 37°F



Reypenaer

5328 - Aged 2 Year Vsop Gouda Wedge

Reypenaer V.S.O.P. is a Dutch gourmet cheese, cut in a handsome triangle that you can serve on every cheese board. This 2-year-old Gouda has been recognized by European Michelin Star restaurants. Try on your sandwiches or crackers.



Nutrition Analysis - By Measure

Calories	125	Total Fat	36.8g	Sodium	235mg
Protein	8	Trans Fats		Calcium	257mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	27mg		
Vitamin A(U)		Vitamin D	0.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

