



Wijngaard Kaas  
5337 - Rosemary Affine Gouda Wedge

Wijngaard Kaas' goat cheeses are matured for approximately 16 weeks, then cut and refined with coarsely chopped rosemary. It is irresistible with a glass of cool, dry, sparkling wine, like Prosecco.



\* Benefits

Wijngaard cheeses are first allowed to mature in special caves for a period of at least four months before they are refined with a selection of aromatic herbs. Our caves are connected to the historical Reijpenaar cheese warehouse, and just like in the old warehouse, the natural temperature fluctuations and humidity play a vital role in creating the characteristic flavours for which our cheeses are known. A special, secret process is used to merge the herbs with the segmented cheese, during which the cheese gradually absorbs their flavours. The beautiful thing about Affine cheeses is that you can taste the herbs and cheese both as a blend and individually, making it an amazing taste experience. Splendid with a glass of wine or beer as aperitif. We keep our cheeses small (approximately 150 grams each) to encourage the simultaneous enjoyment of different cheese types. As with foreign cheeses, part of the fun lies in serving a variety of cheeses as part of a delightful, multi-flavoured cheese plate. These goat cheeses are matured for approximately 16 weeks, then segmented and subsequently refined with coarsely chopped rosemary. The slightly sweet flavour of this cheese combined with hints of walnut and cream and its aromatic rosemary topping guarantee a very enjoyable culinary experience.

The cheese is ripened by Wijngaard Kaas in Woerden, the Netherlands, using the traditional method of ripening on wooden boards. During the ripening process the cheese develops a rich and balanced flavor. The cheese is cut and refined with fine herbs, mustard, ginger or other delicious ingredients. These flavorings gradually release their aromas into the cheese giving surprising results: you can taste both the delicate combination of the cheese with the seasonings as well as the unique flavor of the cheese itself.

Ingredients

Pasteurized goats MILK  
2,5% Rosemary  
Salt  
Starter  
Rennet (animal)

⚠ Allergens

Contains:



Free From:



Nutrition Facts

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

Amount per serving  
Calories 111

% Daily Value\*

Total Fat 33.2g 12%  
Saturated Fat 6g 28%  
Trans Fat 0g

Cholesterol 29mg 10%

Sodium 224mg 10%

Total Carbohydrate 0.4g 0%

Dietary Fiber 0.1g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 7g

Vitamin D 0.1mcg 1%

Calcium 225mg 17%

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.

Handling Suggestions

See label for suggestions  
UNIT UPC: 820581053376

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

✎ Product Specifications

Brand	Manufacturer
Wijngaard Kaas	Wijngaard Kaas

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581053376	8074-5337	5337	90820581053379		12/4.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.5lb	3.15lb	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





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Nutrition Analysis - By Measure

Calories	111	Total Fat	33.2g	Sodium	224mg
Protein	7	Trans Fats	0g	Calcium	225mg
Total Carbohydrates...	0.4g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0.1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	29mg		
Vitamin A(IU)		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

