



Marieke Gouda
621006 - Foenegreek Gouda Wedge

Marieke Gouda is a Thorp, Wisconsin based producer of artisan cheese. Award winning cheese maker Marieke Penterman transforms farmstead fresh raw cows milk into award winning cheese. Handcrafted and carefully aged on pine planks.



Nutrition Facts

Servings per Container 5
Serving size 1.00Z (1oz)

Amount per serving
Calories 110

% Daily Value*	
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 15mg	5%
Sodium 240mg	10%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 253mg	19%
Iron 0mg	0%
Potassium 25mg	1%

* 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

Marieke Gouda Foenegreek is a handcrafted traditional Dutch Gouda that is made from farmstead-fresh, raw, cows milk. It is sweet and nutty with flavor notes reminiscent of maple syrup.

Ingredients

Raw cows milk, cultures, enzymes, salt, foenegreek seeds.

⚠ Allergens

Contains:

🥛 milk

Free From:

🦀 crustaceans 🥚 eggs 🐟 fish 🥜 peanuts
🥛 soy 🌳 tree nuts 🌾 wheat

Handling Suggestions

Keep Refrigerated

Serving Suggestions

Pair with toasted almonds and maple syrup. Pair with Dark rum or Amber beer

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
Marieke Gouda	Marieke Marketing	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
868131000234	621006-ex	621006	00868131000234		12/5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.97lb	3.75lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
4in	7in	7in	0.11ft3	36x7	120days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	240mg
Protein	7	Trans Fats		Calcium	253mg
Total Carbohydrates...	2g	Saturated Fat	6g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	25mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
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

