



Marieke Gouda

631820 - Holy Trinity Gouda Wheel

Marieke Gouda Holy Trinity Mlange is a handcrafted Dutch Gouda that is made from farm fresh raw cow's milk in Wisconsin. Holy Trinity Mlange Gouda is creamy, buttery and savory. Flavors reminiscent of the rue used in Cajun cooking with notes of onion and celery.



Nutrition Facts

Servings per Container 288
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

| | % Daily Value* |
|------------------------------|----------------|
| Total Fat 8g | 10% |
| Saturated Fat 6g | 30% |
| Trans Fat 0g | |
| Cholesterol 20mg | 7% |
| Sodium 170mg | 7% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 7g | |
| Vitamin D 0mcg | 0% |
| Calcium 189mg | 15% |
| Iron 0mg | 0% |
| Potassium 16mg | 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

At Hollands Family Cheese we take pride in modern family farming and handcrafting our farmstead, raw milk, award winning, Dutch-style Gouda cheese. Marieke Gouda our signature cheese is made in Thorp, Wisconsin. Cheesemaker Marieke Penterman and her team put their passion for making artisan cheese into every wheel they make - and you can taste it! Each wheel of Gouda is made with fresh milk combined with cultures, traditional herbs, spices, and seeds from the Netherlands. The 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. Raw milk cheese is aged for a minimum of 60 days. At our farmstead creamery, we control the quality of the Gouda from start to finish. Marieke Gouda Holy Trinity Mlange is creamy, buttery, and savory. Flavors reminiscent of the rue used in Cajun cooking with notes of onion and celery.

Ingredients

Raw cow's milk, green bell pepper, onion, celery, chives, garlic, cultures, enzymes, salt.

Allergens

Contains:



Free From:



Handling Suggestions

Keep Refrigerated

Serving Suggestions

Pair with: white wines, brown ale, apples and dried pineapple.

Prep & Cooking Suggestions

Best when served at room temperature

Product Specifications

| Brand | Manufacturer |
|---------------|-------------------|
| Marieke Gouda | Marieke Marketing |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|-----------|--------|----------------|------|------------|
| | 631820-20 | 631820 | 90851108007926 | | 1/18 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 20lb | 18lb | United States | No | |

| Shipping Information | | | | | | |
|----------------------|-------|--------|--------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 12in | 12in | 6in | 0.5ft3 | 9x7 | 275days | 35°F / 37°F |



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Nutrition Analysis - By Measure

| | | | | | |
|------------------------|-----|---------------------|------|---------------|-------|
| Calories | 100 | Total Fat | 8g | Sodium | 170mg |
| Protein | 7 | Trans Fats | 0g | Calcium | 189mg |
| Total Carbohydrates... | 1g | Saturated Fat | 6g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 16mg |
| 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-1 2 | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

