

Nordic

6638 - North Sea Wheel



North Sea Cheese is a gouda style cheese, made in Denmark. The Danes call this cheese Vesterhavsost, named after the town of Vesterhav in North Jutland, a place very close to the North Sea coast.



* Benefits

All the milk for this cheese comes from Thise farmers all situated close to the North Sea. The cheese is produced at Thise Mejeri and is stored very close to the sea in a storage facility. The salty wind you always find at the North Sea is coming into the facility through an advanced ventilation system, and is one of the things, which makes this cheese special. The North Sea Cheese is stored min. 30 weeks.

Ingredients	Allergens
Pasteurized cow milk, salt, fermentation culture, rennet (animal)	Contains: implies milk Free From: crustaceans eggs fish peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 70 Serving size 100.0g (100g)

Amount per serving Calories

410

Outorics	710
% D	aily Value*
Total Fat 32g	49%
Saturated Fat 20g	100%
<i>Trans</i> Fat	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 30g	_
Vitamin D Omca	0%
Vitamin D 0mcg	
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value (DV) tells you how mu	

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Store at max 46 degree F.

Serving Suggestions

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Prep & Cooking Suggestions

N/A

Product Specifications

Bra	and	Mar	ufacturer	Produ	ct Category
No	rdic	Nordic	Food Export	Cheese	
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	40501	6638	95701975801767		1/16 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.25lb	16lb	Denmark	No	

Shipping Information						
Length	ength Width Height Volume TlxHl Shelf Life Storage Ter				Storage Temp From/To	
15.2in	15in	4.1in	0.54ft3	6x10	180days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	410	Total Fat	32g	Sodium	0mg
Protein	30	Trans Fats		Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	20g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		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	

0	Additional Images					

