



Mouco  
8613 - Colo Rouge

MouCo ColoRouge is a natural washed-rind cheese that is reddish-orange in color with a slight white finish. A mild complexity accompanies a pungent-creamy finish.



Nutrition Facts

Servings per Container 4.4  
Serving size 1.00Z (1oz)

Amount per serving  
Calories 90

	% Daily Value*
Total Fat 8g	12%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0.09mcg	0%
Calcium 109mg	4%
Iron 0.1mg	2%
Potassium 52.4mg	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

MouCo ColoRouge: MouCo ColoRouge is a natural rind cheese that is reddish-orange in color with a slight white finish. Starting with the freshest pasteurized whole milk from a local Front Range dairy farm, we spend the day turning the milk into fragile cheese curds, batch by batch. Each batch of cheese curds is transferred into molds that give the cheese its round shape and form. The following day the cheese is transferred to one of our aging rooms. During the two week aging period the cheese is turned and smeared by hand. Smearing is a process by which each cheese has a culture applied to the surface. This culture both develops the glowing orange rind as well as gives it its unique flavor and aroma characteristics. Like jazz, the flavor changes as it ages. Soft and creamy with mild buttery overtones give way to a complex odoriferous nature. MouCo ColoRouge: Flavors and Aging Information When Young: Soft and creamy with mild earthy tones, both in taste and aroma, which complements the hint of acidity in this developing cheese. As it ages: The buttery smoothness becomes more pronounced as the cheese softens, which adds to the earthy complexity of the middle-aged cheese. Fully Aged: ColoRouge is full-bodied at 7 to 8 weeks, which is when the creamy, buttery flavors fully blend with an earthy assertiveness that is definitely addicting!

Ingredients

Pasteurized Cultured Whole Cow's Milk, Salt, Enzymes, Calcium Chloride, Annatto Extract

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Store in refrigerator until consumption UNIT UPC: 814228000335

Serving Suggestions

Simply unwrap, slice and eat with your favorite bread or crackers. Goes great with a tangy fruit or as an addition to a soup or salad.

Prep & Cooking Suggestions

Simply unwrap, slice and eat with your favorite bread or crackers. Goes great with a tangy fruit or as an addition to a soup or salad.

📝 Product Specifications

Brand	Manufacturer
Mouco	Mouco Cheese Company

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
814228000335	RED-12	8613	30814228000336		12/4.4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.5lb	3.3lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7in	7in	3.75in	0.11ft3	30x12	28days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	8g	Sodium	170mg
Protein	5	Trans Fats	0g	Calcium	109mg
Total Carbohydrates...	0g	Saturated Fat	3g	Iron	0.1mg
Sugars	0g	Added Sugars	0g	Potassium	52.4mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•		Vitamin D	0.09mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

