

### **Smoky Park**

### 97111 - Smoked Gouda Wedge



The Dutch have been perfecting Gouda for hundreds of years. So naturally we at Smoky Park thought we should step in and offer a hand! Of course we stuck to our time honored tradition of cold smoking to lend this young, tangy gouda a smoky flavor.



### \* Benefits

The Dutch have been perfecting Gouda for hundreds of years. So naturally we at Smoky Park thought we should step in and offer a hand! Of course we stuck to our time honored tradition of cold smoking to lend this young, tangy gouda a hand in tasting like a camp fire under a windmill. It is perfect for snacking or adding a rich, woodsy flavor to your favorite mac and cheese! Our smoke artisans hand-craft specific cold-smoking programs for each cheese variety to naturally enrich the cheese with authentic smoke notes while maintaining each unique cheese flavor. We use real wood to smoke our cheeses, and always et high standards for ourselves. This continual focus on quality has allowed us to gain a national reputation and win several awards at American and International cheese competitions. Taste the difference with our authentic cold-smoked cheeses on sandwiches and burgers, baked in meatloaf or shredded on pizza, in macaroni or mashed potatoes you will love the complex flavor it adds to your meals.

Ingredients	Allergens
Cultured Pasteurized Cow's Milk, Salt, Enzymes, Color Added.	Contains:  in milk  Free From:  crustaceans eggs fish peanuts  segs soy fish peanuts  segs wheat

# **Nutrition Facts**

Servings per Container 160 Serving size 1.00Z (10z)

Amount per serving

100

Calories	100
% Da	ily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 230mg	10%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 198mg	15%
Iron 0mg	0%
Potassium 34mg	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**

### Keep refrigerated

## Serving Suggestions

Smoked gouda is a great way to elevate simple meals such as sandwiches and burgers. It can also perfectly complement tasty snacks like fruits, nuts and dark chocolate. If you enjoy a hearty cheese dip, try it in a beer cheese recipe. It also pairs well with shiraz wines.

### Prep & Cooking Suggestions

Open and serve

### **Product Specifications**

Brand	Manufacturer
Smoky Park	Smoky Park

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10891	97111	90820581971116		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.37lb	10lb	United States	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
11.63in	7.5in	5.88in	0.3ft3	20x8	180days	35°F / 37°F	





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### Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	230mg
Protein	7	Trans Fats	0g	Calcium	198mg
Total Carbohydrates	1g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	34mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)	Vitamin A(RE)			Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



