

SPEC SHEET : Drunk Monk

Company: Columbia Cheese
 Contact Name: Doug Jacknick
 Email: doug@columbiacheese.com
 Phone: 718.937.7452
 Date: 5.17.21

| Vendor Item # | Item Description | Country of Origin | Case UPC 13 digits | Case Pack | Item Size | Gross Weight | Net Weight | CASE DIMENSIONS | | | CASE TYPE | | # OF CASES PER PALLET | | |
|---------------|------------------|-------------------|-----------------------|-----------|-----------|--------------|------------|-----------------|------|---------|-----------|--------------------------------|-----------------------|----|----|
| | | | | | | | | W | H | L | Case Cube | Packaging | | TI | HI |
| 1248 | Drunk Monk | Belgium | 540000012488 | 2 | 2/5 lbs | 11 lbs | 10 lbs | 11 in | 7 in | 14.5 in | 0.646 | Paper wrapped in cardboard box | 9 | 7 | 63 |

Allergen: Dairy, Malted Barley (Gluten)

Ingredients: Pasteurized Cow's Milk, Salt, Rex Beer, Rennet, annato, lactic acid bacteria



Product Description
 Drunk Monk is the cousin to 'T Groendal's Funky Monk. Made in the same Trappist Monk style that's familiar in Belgium, but instead of a simple brine solution for the wash, the cheesemakers instead have turned to the help of Kaasafineurs Van Tricht for something special to be used in their wash. For this project, Van Tricht teamed up with locally renowned Brouwerij Anders, a Belgian brewer who specializes in organic beers. Together, they created a Belgian Blonde Ale with Cascade Hops, called Rex. The beer is used by the cheesemaker at 'T Groendal to wash the wheels of Drunk Monk as they ripen.
 The intense fudgy consistency remains the same. The flavor between the two cheeses do diverge though. Drunk Monk achieves a yeastier, bread note thanks to the beer wash. While the Cascade hops of the beer are not overbearing, they do add a slight bitterness towards the rind that is balanced out by sweet cream flavors. Paired together with IPA or of course a Belgian Blonde Ale, and this funky, washed rind cheese becomes tamer and more approachable.
PROFILE
 Its texture is fudgy with a luscious mouthfeel. The flavors of cooked onions and sweet cream help to loosen up the funkiness of this Abbey style cheese.

Nutritionals

| Nutrition Facts | |
|------------------------------|----------------|
| Serving size | (100g) |
| Amount Per Serving | |
| Calories | 390 |
| | % Daily Value* |
| Total Fat 34g | 44% |
| Saturated Fat 24g | 120% |
| Trans Fat 0g | |
| Sodium 15mg | 1% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 22g | 44% |

Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium.
 *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.

Lab Analysis

| | Estimated Value |
|------------------------|-----------------|
| Microbial | |
| E. Coli | <100 cfu/g |
| Listeria Monocytogenes | Not present |
| Salmonella | Not present |
| Staphylococccen | <100 cfu/g |
| Chemical | Estimated Value |
| % Moisture | 45% |
| % Fat by FDB | 56% |
| % Salt | 1.80% |
| ph | 5.38 |

