SPEC SHEET : Old Farmdal

Company: Columbia Cheese Contact Name: Jonathan Richardson Email: orders@columbiache Phone: 718.937.7452 se.com

								CA	SE DIMENS	IONS	CASE TYPE		
Vendo Item #	Item Description	Case UPC 13 digits	Case Pack	Item Size	Gross Weight	Net Weight	L	w	н	Packaging	TI	н	# OF CASES PER PALLET
953	Old Farmdal	54000009532	1/23 lbs	23 lbs	24 lbs	23 lbs	16 IN	15.25 IN	8 IN	cardboard box	6	7	42

Allergen: Milk

Country of Origin: Belgium





Packing Label BVBA Kaasaffineurs Van Tricht Boomgaardstraat 1-3 2018 Antwerpen Product of Belgium BE CO581 EG **Old Farmdal** Ingredients: cow's MILK, salt, rennet,cultures Made in Belgium Keep refrigerated 2-8 degrees °C Pack date 2020-03-09 Lot: 0 net weight 24,38 lbs. 5 4000000095321 FDA no 18222541752

From the same producers as the wildly successful OG Kristal comes a new line of Goudas produced by the Deweer family. Working out of their newly rebuilt dairy, the family employs the same milk from neighboring farms as they do with the OG Kristal. However, with this line of Goudas, they have adjusted the cultures used in the make to better suit cheeses that are matured over a shorter time frame.

At 9 months, the texture is dense and loothy, but maintains a creamy mouthfeel. The tyrosine crystals are proneured and studded throughout the paste. The flavor stars out sweet and boozy with strong notes of stone fruit. It finishes with a slight acidity, similar to dark chocolate.

PROFILE

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E-+ (1 (0/)	50.
Fat/dry (%)	50+
Dry matter(%)	+/-64
Energy (KJ/100g)	+/-1661
Energy (kcal/100g)	+/-497 +/-25
Protein (g/100g)	+/-25
Carbohydrates (g/100g)	0
Sugar(g/100g)	•
Fat (g/100g)	+/-33
Saturated fat (g/100g)	+/-24
Sodium (g/100g)	+/-2,1