## SPEC. SHEET Noord Hollander ${ }^{\circledR}$

| Article number | 2236 | Avg. weight/wheel | $23 \mathrm{lbs}, 10 \mathrm{~kg}$ |
| :--- | :--- | :--- | ---: |
| Type cheese | Gouda 48+ | Taste | 48 months |
| Country of origin | The Netherlands | Age | Wheel size |
| Web address | www.Cheeselandinc.com | 13.7"X4.3", 34X11cm |  |
| Ingredients | Pasturized cow's milk, salt, cheese cultures, animal rennet, annatto. |  |  |
| Milk source | From pastured dairy herds NOT treated with rBST, Non GMO and glutenfree |  |  |
| Source | Exported by Cheeseland-Holland bv. 1403 SX Bussum, The Netherlands |  |  |


| Nutrition data per 100 gram |  |
| :--- | ---: |
| Sodium | 776 mg |
| Potassium | 100 mg |
| Calcium | 815 mg |
| Phosphorus | 538 mg |
| Magnesium | 33 mg |
| Iron | 0.2 mg |
| Zinc | 3.5 mg |
| Vitamin A | 332 ug |
| Vitamin B1 (Thiamin) | 0.01 mg |
| Vitamin B2 (Riboflavin) | 0.29 mg |
| Vitamin B3 (Niacin) | 0.1 mg |
| Vitamin B6 | 0.04 mg |
| Vitamin C | 0 mg |
| Vitamin D | 0.2 ug |
| Vitamin E | 0.9 mg |


| Shipping \& Storage info |  |
| :--- | ---: |
| Packing | 1 wheel per case |
| Cheese wrap | Cryovac |
| Box dimensions | $14^{\prime \prime} \times 14^{\prime \prime} \times 5.5^{\prime \prime}$ |
| Box dimensions | $40 \times 40 \times 13 \mathrm{~cm}$. |
| Avg weight per case | 24.30 lbs .11 .02 kg. |
| Cases per layer | 6 |
| Max. Pallet height | 8 layers |
| Delivery conditions | $53-59^{\circ} \mathrm{F} \mathrm{12-15}^{\circ} \mathrm{C}$ |
| Expiration date | 5 yrs. from production date |
| UPC Case | 837787002367 |


| Chemical characteristics-at 14 days |  |
| :--- | ---: |
| Moisture content | $39.6-41.6 \%$ |
| pH | $5.1-5.5$ |

## Description:

The aging has allowed the cheese's flavors to mature and develop butterscotch undertones. It's deep orange, flinty surface is dotted with tiny protein chrystals which gives it a slightly crunchy texture. Noord Hollander makes a fantastic desert cheese with wine, beer or port.


