SPEC. SHEET	Truffe Noire®		
Article number	9009	Avg. weight/wheel	10lbs, 4-5 kg
Type cheese	Gouda 48+	Taste	Decadent & Rich
Country of origin	The Netherlands	Age	5 weeks
Web address	www.Cheeselandinc.com	Wheel size	9.5" X 4.5", 24 X 12cm
Ingredients	Pasturized cow's milk, salt, Italian summer truffle, cheese cultures, vegetarian rennet.		
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	831 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	0.035 mg	
Vitamin C	0 mg	
Vitamin D	0.2 ug	
Vitamin E	1 mg	

Shipping & Storage info			
Packing	1 wheel per case		
Cheese wrap	Cryovac		
Box dimensions	10.5" X 10.5" X 4.5"		
Box dimensions	26.5 X 11 cm.		
Avg weight per case	10.44 lbs, 4.73 kg		
Cases per layer	16		
Max. Pallet height	14 layers		
Delivery conditions	53-59°F 12-15°C		
Expiration date	1yr. from production date		
UPC Case	837787009090		

Chemical characteristics-at 14 days			
Moisture content	max 42.5%		
pH	approx. 5.2		

Description:

This creamy smooth Gouda cheese has a generous sprinkling of delicate bits of black Italian summer truffle. The cheese maker has been able to craft a truffle cheese with an ideal balance of truffle, creamy Gouda and just a slight amount of salt. Truffle lover's heaven is here!

Nutrition Facts

Servings per container varies Serving size 1 oz (28g.)

Calories	100
10	% Daily Value*
Total Fat 9g	11%
Saturated Fat 6g	29%
Trans Fat 0g	0%
Cholesterol 20 mg	8%
Sodium 230 mg	10%
Total carbohydrate (0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 6g	13%
Vitamin D	0%
Calcium 228mg	20%
Iron	0%
Potassium 28mg	0%

^{*}The Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories is used for general nutrition advice

with Italian Trulle