

<b>SPEC. SHEET</b>	<b>Dutch Girl Goat Cheese®</b>
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Article number	2111	Avg. weight/wheel	9lbs, 4-5 kg
Type cheese	Hard Goat Cheese	Taste	Creamy & Butterscotch
Country of origin	The Netherlands	Age	7 months
Web address	www.Cheeselandinc.com	Wheel size	9.5" X 4.5", 24 X 12cm
Ingredients	Pasturized goat milk, salt, 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	705 mg
Potassium	n/a mg
Calcium	834 mg
Phosphorus	n/a mg
Magnesium	n/a mg
Iron	0.4 mg
Zinc	n/a mg
Vitamin A	0 ug
Vitamin B1 (Thiamin)	n/a mg
Vitamin B2 (Riboflavin)	n/a mg
Vitamin B3 (Niacin)	n/a mg
Vitamin B6	n/a mg
Vitamin C	n/a mg
Vitamin D	n/a ug
Vitamin E	n/a 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 26.5 X 11.5 cm.
Avg weight per case	9.68 lbs. 4.39kg.
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	837787002213

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

## Nutrition Facts

**Servings per container varies**

**Serving size 1 oz (28g.)**

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**Calories** **110**

% Daily Value\*

<b>Total Fat 9g</b>	<b>12%</b>
Saturated Fat 6g	28%
Trans Fat 0g	0%
<b>Cholesterol 30 mg</b>	<b>10%</b>
<b>Sodium 200 mg</b>	<b>9%</b>
<b>Total carbohydrate 0g</b>	<b>0%</b>
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	
<b>Protein 7g</b>	<b>13%</b>
Vitamin D	0%
Calcium 233mg	20%
Iron	0%
Potassium 0mg	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



**Description:**

Dutch Girl® is a popular Gouda style goat cheese. It has aged for seven months to create a rich butterscotch-like flavor. It is sweet and satisfying without the salty or tarte flavors often associated with goat cheese. It makes a delightful addition to a cheese plate or as part of an appetizer.