

SPEC SHEET : Young Farmdal

Company: Columbia Cheese
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Vendor Item #	Item Description	Case UPC <i>14 digits</i>	Case Pack	Item Size	Gross Weight	Net Weight	L	CASE DIMENSIONS			CASE TYPE	TI	HI	# OF CASES PER PALLET
								W	H	Packaging				
954	Young Farmdal	540000009549	1/26 lbs	26 lbs	27 lbs	26 lbs	16 IN	15.25 IN	8 IN	cardboard box	6	7	42	

Allergen: Milk

Country of Origin: Belgium



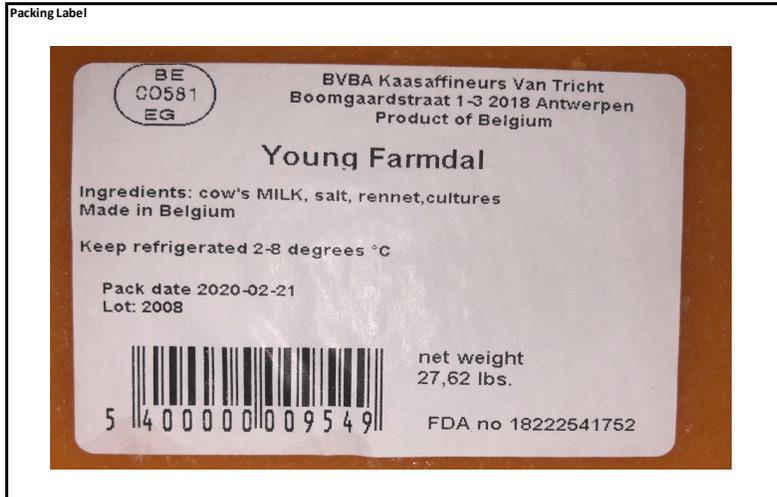
Product Description

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.

The youngest of these goudas is aged out for just under 8 weeks. This offers us great parity to OG Kristal. Much more pliable and creamy, the Young Farmdal is more like soft butter in texture than its matured counterparts. While familiar flavor notes of a Gouda are present such as caramel, it leans more towards sweet cream and vanilla. It finishes with a slight propionic tang helping to cut thru the creaminess of the paste.

PROFILE

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Nutritionals

Fat/dry (%)	50+
Dry matter(%)	+/-55
Energy (KJ/100g)	+/-1627
Energy (kcal/100g)	+/-389
Protein (g/100g)	+/-23
Carbohydrates (g/100g)	0
Sugar(g/100g)	0
Fat (g/100g)	+/-33
Saturated fat (g/100g)	+/-24
Sodium (g/100g)	+/-1.6