

Boar's Head Brand®

Aged Gouda

All Natural Cheese



Product Background

- Gouda gets its name from the city of Gouda in Holland where it was originally traded¹
- Gouda is the most famous Dutch cheese accounting for over half of all cheese production from Holland²
- As Gouda ages its flavor becomes more intense
- Gouda should be stored at the correct humidity and temperature and turned often for at least 2 years for it to be considered a “desirable” Aged Gouda³

Better Because...
it's an Aged Gouda unique to Boar's Head

Product Features

- Imported from Holland
- Made from pasteurized milk from cows that graze in meadows where the sea breeze and salty soil make for tender grass which results in a rich milk
- Aged 28 months
- Vibrant golden hue accented at times by crystals of lactic acid that form as the cheese ages
- Very firm texture
- Complex slightly sweet and sharp flavor with a hint of butterscotch
- All Natural Cheese
- Good Source of Protein
- Lactose Free
- Rich in Calcium

Item Code(s):

Aged Gouda

- 15051 – 22 lb. Wheel for Cut & Wrap
- 15167 – 8 oz. Pre-Cut



Sources: ¹ Jenkins, Steve. *Cheese Primer*. New York.: Workman, 1996. Print.

² <http://www.igourmet.com/goudacheese.asp>

³ Jenkins, Steve. *Cheese Primer*. New York.: Workman, 1996. Print.

*No significant difference has been shown between milk from rBST treated and untreated cows

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Trust Boar's Head For: **No Fillers** • **No By-products** • **No Artificial Colors Or Flavors** • **No Trans Fat** • **No Gluten**

*Contains no trans fat from partially hydrogenated oils.