



Organic Gouda

Working Cows Dairy

Location: Slocomb, Alabama

Milk: Organic Grass-Fed Whole Cow

Pasteurization: Low-Temp Vat

Rennet: Non-GMO Vegetable

Rind: Natural

Texture: Semi-Firm, Smooth

Aging: 60-days minimum

Size: Approx. 13 lb. Wheel

Aroma: Sweet, Milky, Green Apple

Description:

Certified Organic Gouda cheese is made here on the farm from Grass-Fed whole cow milk. Creamy and vibrant, with deep yellow color from natural antioxidants, you can eat this cheese all day!

Wine Pairings:

Pinot Grigio, Pinot Noir

Beer Pairings:

Wheat Ale, Bock

Food Pairings:

Cold Cuts, Dijon Mustard, Stone Fruit, Peaches

CONTACT INFO
workingcowsdairy.com
contact@workingcowsdairy.com

5539 N. State Hwy 103
Slocomb, AL 36375
Phone: (334) 886-3839

Organic Gouda

The Name:

A Dutch original, Gouda cheese was produced at farms around Holland and sold at markets in the town of Gouda.

Awards & Certifications:

USDA Organic
Certified Grass Fed
Animal Welfare Approved



Our Farm:

We are one of the only dairy farms in the USA that is USDA Organic, Animal Welfare Approved, and Certified Grass-Fed. Our A2 dairy cows graze on green pastures 365 days a year. We never use artificial fertilizers or pesticides and our cows are given herbal remedies but never antibiotics. We cultivate native grasses and the cows love this 'salad bar in the field.' Open to the public and operating with full transparency, we bottle all our milk, make cheese, and churn butter here on the farm. Our cream-top milk is minimally processed to maintain its natural goodness and delicious flavor.



Cheese Care:

Open and bring to room temperature for at least an hour before enjoying.

Ingredients:

USDA Organic Grass-Fed Grade A milk, culture, vegetable rennet

Product Specs:

UPC: 195893656486
Size: Approximately 13lb. wheel
Product Dimensions: 12"x12"x3.5"
Box Dimensions: 12"x12"x10.125"
Net Case Weight: Approx. 13lb.
Gross Case Weight: Approx. 14lb.
Pack Size: 1/13lb.