

# Working Cows Dairy



## Young Gouda

**Farm:** Working Cows Dairy

**Location:** Slocomb, AL

**Region:** Southeast USA

**Milk:** Organic Cow

**Milk Treatment:** Pasteurized

**Rennet:** Non-GMO Vegetable

**Rind:** Washed

**Texture:** Semi-Firm

**Aging:** 60 days minimum

**Size(s):** 1 lb. wedge

### Our Farm:

Since 2009 we have been USDA certified organic and shortly after we changed to being grass fed only, no grains at all. Our fields are planted with select grasses that thrive naturally in this area and are blended to provide the best nutritional value for the cows.

Plus they love it! We call this our grass buffet.

### Description:

Aged for over 60 days, this organic Gouda is made on our family dairy farm from the milk of cows who spend their entire lives grazing our certified organic pastures. Gouda keeps for weeks when properly stored, as the flavors continue to develop.

### Pairings:

Sours, IPAs & Ciders

Sauvignon Blanc

Off-dry white wines like Viognier & Riesling

### Awards & Certifications:

USDA Organic

Certified Grassfed

Non-GMO Verified

Animal Welfare Approved

ORDER ONLINE  
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