

Lacnea

GOUDA CHEESE

Analysis:

Fat in dry matter	min.45 %, 48%
Dry matter	min. 54%
Salt	< 1,5 %
Salmonellas	negative
Coli bact.	negative

Packing: blocks approx. 2,5-3 kgs in yellow cryovac, in cartons of 4 pcs or blocks of approx. 16 kgs

Shelf life: 6-12 months