



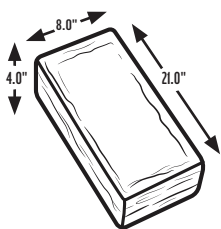
# ARLA® GOUDA



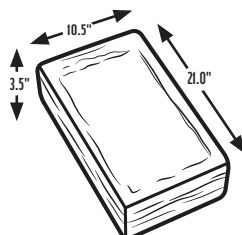
## Gouda 24 lb Block

## Gouda 30 lb Block

Item Number	570411	570531
Sales Unit	1 / 24 lb	1 / 30 lb
Fat In Dry Matter	46%	46%
Shelf Life	365 days	365 days
Gross Case Weight (lbs)	24.9	31.1
Net Case Weight (lbs)	24.0	30.0
Tare Weight (lbs)	0.9	1.1
Item Dimensions (LxWxH)	21.0" x 8.0" x 4.0"	21.0" x 10.5" x 3.5"
Case Dimensions (LxWxH)	21.8" x 8.6" x 4.6"	21.9" x 11.0" x 3.9"
Case Cube	0.493	0.540
Cases/Layer	9	6
Pallet (Layers/Pallet)	10	9
Pallets (Total Load)	90	54
Storage Temperature	36 - 41° F	36° - 41° F
Ingredients	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto	Pasteurized Part-Skim Milk, Salt, Culture, Microbial Rennet, Annatto
UPC 12	Random Weight	Random Weight
EAN 128	9-06-54858-70411-0	9-06-54858-70531-5



**Block**  
24 lb



**Block**  
30 lb

Our naturally delicious cheese is made from one of the world's best foods - milk. We work side by side with our dairy farmers so you can feel good about what you're serving to your customers. Arla® Gouda has a rich, buttery, slightly sweet flavor and a smooth texture. Our dairy in Kaukauna, Wisconsin has been producing award winning Gouda since 1936. The cheeses are crafted according to time honored European traditions and recipes which date back more than 800 years. Perfect for snacking, entertaining & cooking - Arla® Gouda is fantastic on burgers, in salads, pizza, casseroles, grilled cheese sandwiches and sauces.

For more information, contact your sales representative at:

Arla® Foods, Inc.

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1-800-243-3370 | [www.arlausa.com](http://www.arlausa.com)