



~ Heerlijk Hollands ~

# POLDER BLANC

**Dutch Goat Gouda**

*'Polder Blanc' goat cheese is a unique taste sensation for the real cheese lover. Its characteristic mild flavor is ensured by the deliciously juicy grasslands of the Dutch polder. This mild flavor combined with a traditional production method and respect for the art of making cheese, makes 'Polder Blanc' very recognizable and distinctive for culinary connoisseurs. Because they know that 'Polder Blanc' is "the most delicious Dutch goat cheese".*



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## Mild Goat Cheese - Product of Holland

### Polder Blanc Goat cheese 50% f.i.d.m.

The polder, that fertile land taken from the sea, produces the healthiest Dutch meadows. Due to these grasslands and to a traditional production method our "Polder Blanc" goat cheese has its own deliciously mild taste.

### Ingredients

Pasteurized goat's milk, salt, rennet, cheese cultures.  
Allergy information: contains milk and milk products.

### Logistic data

Packing: in carton, 1 pc of 4,5 kg /ctn  
Dimensions packaging: 26,2\*26,2\*12,2 cm  
Palletizing: 192 cartons  
Storage advise: keep cool at +2/+4°C

### Nutrition Facts

Serv.Size 1 oz (28g)  
Servings: VARIED

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#### Amount per serving: 1 oz (28g):

Calories 107

Calories from fat 77

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% Daily Value		
Total fat	9g	13%
Saturated Fat	6g	30%
Trans fat	0g	
Cholesterol	26mg	9%
Sodium	304mg	13%
Total carbohydrate	0g	0%
Dietary Fiber	0g	0%
Sugars	0g	
Protein	7g	

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Vitamin A	4%	*	Vitamin C	0%
Calcium	25%	*	Iron	0%

\* Percent Daily values are based on a 2000 calorie diet.

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### USA Contact:

Abbey Specialty Foods, L.L.C.  
P.O. Box 11288  
Fairfield, NJ 07004  
Tel: 973-256-8042  
Fax: 973-256-8012



Kaasmakerij Henri Willig BV  
Venus 16-18  
8448 GW Heerenveen  
Holland

T +31 (0)513 48 43 60  
F +31 (0)513 48 43 61  
www.henriwillig.nl  
info@willig.nl