



COOLEA

Made in the Coolea Hills, this cheese is a Gouda type with a piquant & lingering flavour.

PLU: 994

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of Ireland	Pasteurisation:	Pasteurised
Region:	County Cork	Rennet:	Traditional
Approx weight:	8 Kg	Style:	Hard
		Flavour:	piquant, toffee & lingering
		Rind:	Cloth
		Own Milk:	Yes

Commentary

Made in the Coolea hills near Cork by the Willems family using milk from their small farm. Coolea is a Gouda type with a piquant & lingering flavour.

This is a wash curd cheese. The curd is cut into small pea size pieces and then washed to remove some of the lactose which reduces acidity resulting in a sweeter and nuttier cheese and creating the gouda style cheese with lingering , toffee like and piquant flavours.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of Ireland

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1920kJ
	(kcal)	458kcal
Fat		37.2g
of which	saturates	24g
	mono-unsaturates	11g
	poly-unsaturates	2g
Carbohydrates		2.4g
of which	sugars	2.4g
Protein		30.6g
Salt		2g