

#### • CHEESE AS A FORCE FOR GOOD •

# TOUVELLE CHEESE



ouvelle is an American Original semi-firm cheese with a mild, buttery profile. The recipe combines cultures and techniques from cheddar, gouda, and alpine cheesemaking traditions to create a unique cheese that is equally at home on a cheese board as it is grated into a recipe. In Touvelle, the creamy mildness and meltability of gouda balances with the tangy, nutty flavors of cheddar to produce a distinctive cheese that melts beautifully. A versatile crowd-pleaser that can be used a myriad of culinary applications!



### PAIRING SUGGESTIONS

Pinot Gris, Chablis, Pinot Noir, or Pilsner Beer.



Grate atop a casserole, incorporate into a roux to create a cheese sauce, bake into a quiche, or serve sliced as a "snacking cheese" with nuts and fruit.

## QUICK FACTS

- ★ Rogue Creamery's Original Semi-Firm Cheese Recipe
- ★ USDA Certified Organic by Oregon Tilth
- ★ Animal Welfare Approved (Validus)
- ★ Aged at Least 60 Days
- ★ Vegetarian Friendly
- ★ Gluten Free

#### NOTABLE AWARDS

- ★ GOOD FOOD AWARD WINNER (2024)
- ★ BEST OF SHOW Oregon Dairy Industries Competition (2023)
- ★ SILVER World Cheese Awards (2023)

### PRODUCT SPECS

SHELF LIFE: 270 Days SUGGESTED STORAGE: Keep Refrigerated at 35° – 40° F MILK TYPE: USDA Certified Organic Pasteurized Cow's Milk RENNET: Vegetarian, GMO Free Microbial Enzyme INGREDIENTS: USDA Certified Organic Pasteurized Whole Cow's Milk, Salt, Enzymes, Cheese Cultures

	RETAIL BAR
ROGUE ITEM NUMBER	36206
SAVENCIA ITEM NUMBER	200859
UNIT UPC	041174362532
CASE GTIN	00041174311424
UNIT SIZE	8 oz EW bar
CASE PACK	10 / 8 oz bars
UNIT DIMENSIONS	3.5" x 2" x 2.5"
CASE DIMENSIONS	7.25" x 7.25" x 5.25"
CASE NET / GROSS WEIGHT	5 / 5.28 lbs
ті / НІ	30 / 10

Nutrition Facts	Amount/serving	% <b>DV</b> *	Amount/serving	%DV*
	Total Fat 10g	13%	Total Carb. 2g	1%
Servings: varies	Sat. Fat 8g	40%	Fiber 0g	0%
Serving Size 1 oz (30g)	Trans Fat 0g		Total Sugars 0g	
	Cholest. 33mg	11%	Added Sugar 0g	0%
Calories 130	Sodium 150mg	7%	Protein 7g	
po. co	Vit. D 0mcg 0% • Calcium 215mg 17% Iron 0mg 0% • Potassium 23mg 0%			

PEOPLE DEDICATED TO SUSTAINABILITY, SERVICE, AND THE ART AND TRADITION OF CREATING THE WORLD'S FINEST HANDMADE CHEESE.