

Kaimai Washed Rouge

Strong pungent aromatic cows cheese. This washed cheese with its reddish coloured rind and deep creamy heart has matured slowly to create a sweet, savoury taste. Its buttery texture is ideal at room temperature and brings out a subtle yeasty flavour perfect with a cold beer.

Ingedients

Pasteurised Fresh Cow's **Milk**, Salt, Cultures, Vegetarian Rennet.

Product Nutrition Information – per 100g of product

	Average Quantity per Serving	Average Quantity per 100g
Energy	387Kj (Cal)	1500kJ (370Cal)
Protein	6.6g	26.2g
Fat, Total	7.5g	29.8g
- Saturated	4.7g	18.9g
Carbohydrate	0.0g	0.1g
- Sugars	0.0g	0.1g
Sodium	225mg	900mg

Technical Information

Product Variants:	Kaimai Washed Rouge 250g Square	
Product code:	KWAR250	
Package:		
Appearance:	Strong pungent aroma and a reddish rind.	
Storage:	4°C	
Shelf Life:	70 days from date of manufacture	
FDB:	>50	
Moisture (%):	>45	
Salt (%):	<1.8	