



Ski Queen®



TINE

Gudbrandsdalen



NORWAY

The makers of Jarlsberg
www.jarlsberg.com



Ski Queen®

Gudbrandsdalen 29%

Product description:

Ski Queen/Gudbrandsdalen is whey cheese with a clean sweet, slightly sour, taste of caramel and goat's milk. The colour is brown, and the texture is smooth and sliceable.

Production:

Ski Queen/Gudbrandsdalen is made from sweet rennet whey, pasteurized goat's milk (124 g per 100 g) cream and pasteurized cow's milk.

Product range:

Name	Size	Net weight
Ski Queen	4 kg x 3	12 kg
Ski Queen/Gudbrandsdalen	1 kg x 10	10 kg
Ski Queen/Gudbrandsdalen	500 g x 10	5 kg
Ski Queen/Gudbrandsdalen	250 g x 12	3 kg
Gudbrandsdalsost slices	130 g x 12	1,56 kg

Nutritional information:

100 g cheese gives approx. 1923 kJ (461 kcal) and contains:

Protein	11 g	Phosphorus	450 mg
Fat	29 g	Calcium	350 mg
Carbohydrates	39 g	Vitamin A	330 µg

Quality:

Moisture: 19% in average, butterfat in dry matter: 35% in average.

Ekte Geitost 27%

Product description:

The cheese has a distinct taste of goat's milk, slightly sour, taste of caramel. The colour is brown, and the texture is smooth and sliceable.

Production:

Ekte Geitost is made from goat's whey, goat's cream and pasteurized goat's milk

Product range:

Name	Size	Net weight
Ekte Geitost round	750 g x 8	6 kg
Ekte Geitost	500 g x 10	5 kg

Nutritional information:

100 g cheese gives approx. 1849 kJ (443 kcal) and contains:

Protein	12 g	Phosphorus	400 mg
Fat	27 g	Calcium	360 mg
Carbohydrates	38 g	Vitamin A	320 µg

Quality:

Moisture: 19% in average, butterfat in dry matter: 33% in average.