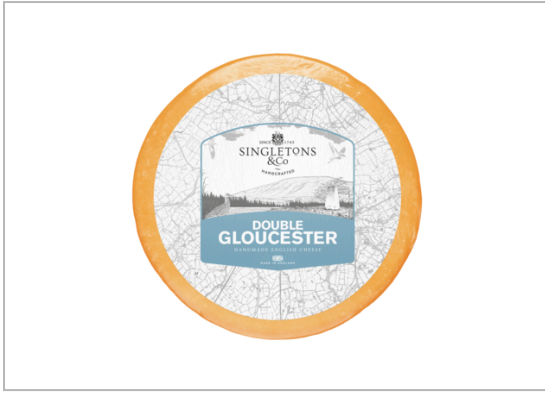


1070 - Double Gloucester Wheel



To taste Singletons Double Gloucester is to taste hundreds of years of traditional English cheesemaking craftsmanship at it's best. Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate, Double Gloucester is easy to find as it is orange in color due to the addition of annatto. Pair this legendary cheese with a tra...



MARKETING

Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate, Double Gloucester is a semi-hard cheese and made from whole milk and is made using a mixture of morning and evening milk, hence the name, Double Gloucester.

Nutrition Facts

143 Servings per container

Serving Size 7 oz

Amount Per Serving
Calories **110**

% Daily Value*

Total Fat 9 g **12%**

Saturated Fat 5 g **30%**

Trans Fat 0 g

Cholesterol 20 mg **7%**

Sodium 158 mg **7%**

Total Carbohydrates 1 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 214 mg 16%

Iron 0 mg 0%

Potassium 23 mg 1%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
3104		05021294155615		1/9 LB			
Brand		Brand Owner		GPC Description			
Singletons		Singletons Cheese		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
9.3 LBR	9 LBR	Yes	United Kingdom	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.1 INH	10 INH	2.9 INH	0.17 FTQ	09x12	147 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

Ready to eat -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - MC
- Soybean - N
- Wheat - MC
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pasteurized Cow's milk, salt, microbial rennet, starter culture, coloring-annatto

Singletons

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Cheese board

MORE INFORMATION