Carr Valley

10547 - Snow White Cheddar Wheel

Best of Show winner at American Cheese Society! This creamy white goat cheese is cave aged for at least six months giving it a beautiful natural mold rind.

MARKETING

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
1069	00812019020418	1/12 LB

Brand	Brand Owner	GPC Description
Carr Valley	Carr Valley Cheese Co	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
12.72 LBR	12 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10.57 INH	10.57 INH	4.72 INH	0.31 FTQ	12x08	117 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

Nutrition Facts

160 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **110**

	% Daily Value*
Total Fat 8 g	**12%**
Saturated Fat 7 g	**25%**
Trans Fat 0 g	
Cholesterol 30 mg	**10%**
Sodium 120 mg	**8%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 180 mg	25%
Iron 0 mg	0%
Potassium 27 mg	0%

* 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.

HANDLING SUGGESTIONS

Store refrigerated. Maintain between 33-40 °F------

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

INGREDIENTS

Pasteurized cultured goat milk, salt, enzymes, cultures, natural molds

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PREPARATION & COOKING SUGGESTIONS

Best served room temperature

SERVING SUGGESTIONS

Great for a cheeseboard or snacking with fruit and nuts

MORE INFORMATION