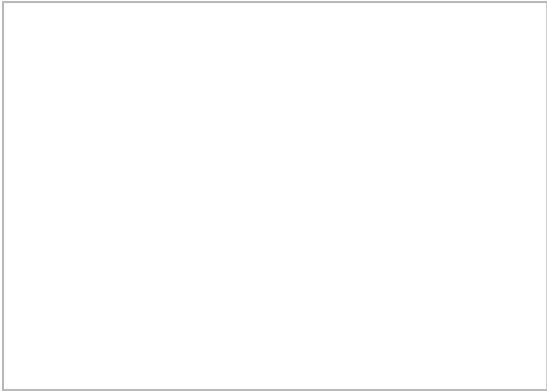


Carr Valley

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



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.	

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	TlxHl	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	

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

