

136470 - Lighthouse Cheese Wheel Organic

Ripened hard cheese organic



MARKETING

Specially selected from our Cheese Master. From our award winning North Sea Cheese, we also offer an extra matured variant in our range - our Lighthouse Cheese

Nutrition Facts

250 Servings per container

Serving Size 28 grams

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 6 g 28%

Trans Fat 0 g

Cholesterol 30 mg 9%

Sodium 250 mg 11%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 8 g

Vitamin D 0 mcg 0%

Calcium 120 mg 10%

Iron 0 mg 0%

Potassium 50 mg 2%

* 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			
13647		00860013338114		1/7 KG			
Brand		Brand Owner		GPC Description			
Thise		Thise Dairy		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
16.19 LBR	15.43 LBR	Yes	Denmark	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15.2 INH	15.2 INH	4.17 INH	0.56 FTQ	06x10	237 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

Keep refrigerated-----

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

INGREDIENTS

Pasteurized organic cow milk, salt, fermentation culture, microbial rennet.

This

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PREPARATION & COOKING SUGGESTIONS

Unpack the cheese and then cut off the hard rind.

SERVING SUGGESTIONS

Serve cheese with tapas or as snack with wine

MORE INFORMATION