

900380 - Oak Smoked Cheddar Loaf



The Singleton family first started making cheese on the grassy slopes of rural northern England in 1745. Cheesemaking is currently masterminded by father-and-son team Tom and Adrian. Their dairy is only a few miles from the tiny farm where the Singletons' story began. We naturally smoke our finest Cheddar using a mixture of oak and applewood chips. This produces a flavoursome ch...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
15124		95056114210154		4/5.5 LB			
Brand		Brand Owner		GPC Description			
Singletons		Singletons Cheese		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
23.1 LBR	22 LBR	Yes	United Kingdom	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14.7 INH	11.6 INH	3.9 INH	0.38 FTQ	09x11	149 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

88 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 115

% Daily Value*

Total Fat 10 g 12%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 19 mg 6%

Sodium 213 mg 9%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 1%

Calcium 196 mg 15%

Iron 0 mg 0%

Potassium 0 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

Keep refrigerated until ready to serve.-----

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

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PREPARATION & COOKING SUGGESTIONS

No preparation required.

SERVING SUGGESTIONS

Best enjoyed on an after-dinner cheeseboard, crumbled onto a pasta bake or grilled on a sandwich.

MORE INFORMATION