

# 81304 - Mild Cheddar Cuts



Mild Cheddar cheese goes through the shortest aging process, usually only a few months, to produce a smooth flavor that is not at all bitter. New Bridge cheeses are extremely versatile cheeses that are excellent for everyday use and will surely find a place in your favorite recipes. Cheddar is the ultimate in versatile cheeses. Use it for breakfast on a skillet dish, on cheese ...



### MARKETING

New Bridge Mild Cheddar is made from pasteurized cow's milk and aged for 3 months, developing a subtle milky flavor with a smooth, springy texture. Its light yellow or orange hue shines, while the flavor has a hint of butter and mild acidity.

## Nutrition Facts

Serving Size		<b>1.0 OZ</b>
<b>Amount Per Serving</b>		
<b>Calories</b>		<b>110</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 6 g		<b>14%</b>
Saturated Fat 5 g		<b>25%</b>
Trans Fat 0 g		
<b>Cholesterol</b> 28 mg		<b>10%</b>
<b>Sodium</b> 180 mg		<b>8%</b>
<b>Total Carbohydrates</b> 1 g		<b>0%</b>
Dietary Fiber 0 g		<b>0%</b>
Total Sugars 0 g		
Includes 0 g Added Sugars		<b>0%</b>

<b>Protein</b> 6 g	
Vitamin D 0 mcg	0%
Calcium 200 mg	20%
Iron 0 mg	0%
Potassium 21 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		
10820581813045		10820581813045		12/7 OZ		
Brand		Brand Owner		GPC Description		
New Bridge		New Bridge		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.2 LBR	5.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	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.---UNIT UPC: 820581813048---

### ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

Cultured Pasteurized Milk, Salt, Enzymes, Color Added

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### PREPARATION & COOKING SUGGESTIONS

Ready to Go

### SERVING SUGGESTIONS

Cheddar is the ultimate in versatile cheeses. Use it for breakfast on a skillet dish, on cheese platters, or try with a apple pie for a twist!

### MORE INFORMATION