

25687 - Three Year Cheddar Cuts

Our 3 Year Cheddar has a sharp cheddar flavor with a few "crunchy" calcium lactate crystals starting to form within the body of the cheese. Has a firm, somewhat dry, crumbly texture that has fruity notes with a floral finish and takes on a more robust cheddar flavor. Owned and operated by the Cook family, Carr Valley Cheese Company is over one-hundred years old. Nestled amongst ...



MARKETING



Nutrition Facts

7 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 9 g	14%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 180 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 150 mg	20%
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				
3088	00812019024980	12/7 OZ				
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	
5.85 LBR	5.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
4.5 INH	9 INH	9 INH	0.21 FTQ	20x08	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---UNIT UPC: 812019024980---

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 cultured cow milk, salt, enzymes, annatto coloring

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PREPARATION & COOKING SUGGESTIONS

Best served room temperature

SERVING SUGGESTIONS

Adds tremendous cheddar flavor to any dish, great for cheese and crackers or on sandwiches

MORE INFORMATION