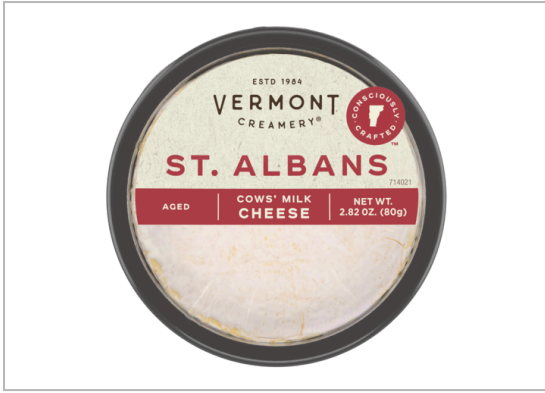




St. Albans is an aged cows' milk cheese and takes its name from the town of St. Albans, Vermont. Hand-shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks that double as a baking vessel.



MARKETING

A uniquely American take on the French St. Marcellin. Hand-shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks that double as a baking vessel.

Nutrition Facts

about 3 Servings per container

Serving Size	1.0 OZ
Amount Per Serving	
Calories	80
	% Daily Value*
Total Fat 6 g	0.08%
Saturated Fat 4 g	0.2%
Trans Fat 0 g	
Cholesterol 20 mg	0.07%
Sodium 180 mg	0.08%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
18511-09		10011826185113		9/2.82 OZ		
Brand		Brand Owner		GPC Description		
Vermont Creamery		Land O Lakes Inc		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4 LBR	1.59 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.625 INH	10.5 INH	1.125 INH	0.07 FTQ	12x15	52 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

See label for suggestions---UNIT UPC: 011826185116---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = '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 Milk, Salt, Enzymes. CONTAINS: Milk

22036 - St. Albans

St. Albans is an aged cows' milk cheese and takes its name from the town of St. Albans, Vermont. Hand-shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks that double as a baking vessel.



PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

Serve on a cheeseboard alongside other fresh and aged cheeses. Spread it on a seeded cracker or crostini. Melt and drizzle on top of baked potatoes or roasted corn on the cob.

MORE INFORMATION