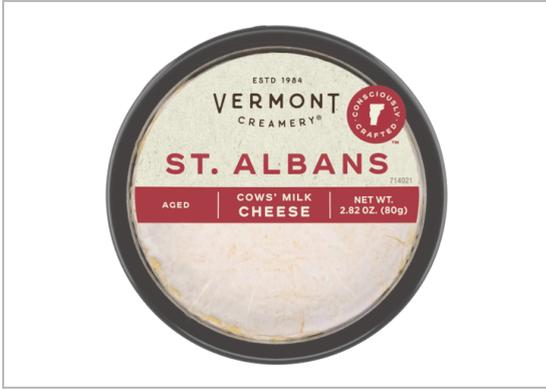




St. Albans is an aged cows' milk cheese and takes its name from the town of St. Albans, Vermont. Hand-shaped and aged for eleven days, these delicate cheese disks are packaged in sturdy ceramic crocks that double as a baking vessel.



**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

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

**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	58 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'; 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**

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