

6206 - Smoked Cheddar Bar

We start with 60 days of natural aging. Then it's cold-smoked for 9 hours in 100% hickory wood smoke until its color is a warm glow. It has a savory, buttery-smooth cheddar flavor. Firm and creamy texture with aromas of smoke, sweet hickory, butter and cheddar. Bake this buttery smooth cheese into crispy coins, stir it into smoky corn cheddar chowder



MARKETING



PRODUCT SPECIFICATIONS



Code	GTIN	Pack Description				
6206	00072830002066	6/2 LB				
Brand	Brand Owner	GPC Description				
Tillamook	Gourmet Foods International	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
13 LBR	12 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.4 INH	8.1 INH	3.9 INH	0.21 FTQ	17x09	263 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

32 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 10 g 13%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 200 mg 9%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 180 mg 15%

Iron 0 mg 0%

Potassium 30 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. GFI ITEM NUMBER: 6206UNIT UPC: 072830002066

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 Milk, salt, enzymes, annatto (color) natural wood, smoke. Contains: Milk

Tillamook

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PREPARATION & COOKING SUGGESTIONS

Remove from refrigerator and it is ready to serve or add to your favorite recipe.

SERVING SUGGESTIONS

Bake this buttery smooth cheese into crispy coins, stir it into smoky corn cheddar chowder. Bake it into a gorgeously gooey cheese dip.

MORE INFORMATION