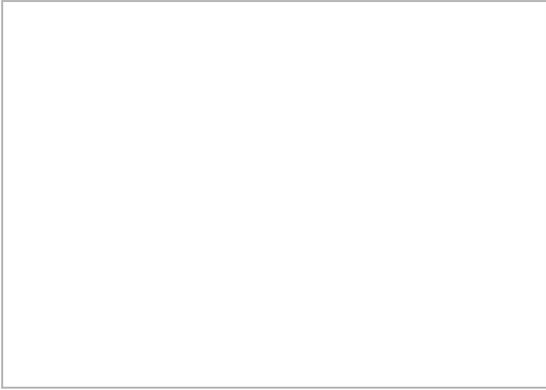


# 6206 - Smoked Cheddar Bar

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'; 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



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

Tillamook

## 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



### 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