

# 34045 - Cave Aged Karst Block



Karst is an example of fine American outside-the-box craftsmanship. It's a natural rind cheddar that has had Gruyere cultures added to it, making it a perfect balance of cheddar and gruyere. The earthy, nuttiness of gruyere complements the sharpness of the cheddar making this cheese a staple for every cheese lover. Karst is wonderful sliced or chunked for a cheese plate and a...



## MARKETING

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## Nutrition Facts

640 Servings per container

**Serving Size** **28GR**

**Amount Per Serving**  
**Calories** **120**

% Daily Value\*

**Total Fat** 9 g **12%**

Saturated Fat 6 g **30%**

Trans Fat 0 g

**Cholesterol** 30 mg **10%**

**Sodium** 180 mg **8%**

**Total Carbohydrates** 1 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 216 mg 15%

Iron 0 mg 0%

Potassium 20 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				
V5S100	90814836020322	1/40 LB				
Brand	Brand Owner		GPC Description			
Karst	Gourmet Foods International		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
41 LBR	40 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.5 INH	12.1 INH	7.3 INH	0.79 FTQ	05x10	98 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

Store refrigerated at 35-45 degrees.

## ALLERGENS

**C** = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = '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 Cow's Milk, Cheese Cultues, Salt, Enzymes.

Karst

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### PREPARATION & COOKING SUGGESTIONS

Ready to eat sliced on a cheeseboard or grate for your favorite recipes.

### SERVING SUGGESTIONS

This aged cheese is a great cheeseboard centerpiece, but also perfect for melting recipes and pasta dishes. Try it with apricots, cherries, or even dark chocolate.

### MORE INFORMATION