

# 20263 - Cheddar Barber's 1833 Print



Barber's 1833 is made using traditional starter cultures and the finest West Country milk. Aged for at least 24 months, only when one of the Barber family judges it to be outstanding does it leave the farm as 1833. A cheese with unrivalled complexity and depth, savour it as part of a cheeseboard with apples, pickled walnuts and a tankard of Somerset cider.



### MARKETING

Barber's 1833 has a creamy texture and smooth finish, it contains naturally-occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.

## Nutrition Facts

160 Servings per container

**Serving Size** **28 grams**

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

**% Daily Value\***

<b>Total Fat</b> 10 g	<b>13%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>10%</b>
<b>Sodium</b> 200 mg	<b>9%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 7 g

Vitamin D 0 mcg	0%
Calcium 195 mg	15%
Iron 0 mg	0%
Potassium 0 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			
1274		05016694410457		1/10 LB			
Brand		Brand Owner		GPC Description			
Barber		Somerdale International		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
11.33 LBR	10 LBR	Yes	United Kingdom	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
14.57 INH	5.91 INH	4.06 INH	0.2 FTQ	14x10	143 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-----

### 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

Pasteurized Cow's milk, salt, starter culture, vegetarian rennetContains: Milk

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### PREPARATION & COOKING SUGGESTIONS

bring to room temp

### SERVING SUGGESTIONS

bring to room temp

### MORE INFORMATION