Cropwell Bishop

20264 - Stilton Wheel

Blue Stilton is a smooth, mellow, blue cheese with a natural coat and blue veining. A semi-hard cheese made from full-fat milk.



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
10207	05017971034205	1/8.6 LB

Brand	Brand Owner	GPC Description
Cropwell Bishop	Somerdale USA LLC	Cheese (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
9.04 LBR	8.6 LBR	Yes	United Kingdom	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.06 INH	9.06 INH	5.51 INH	0.26 FTQ	20x08	88 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

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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

See label for suggestions---UNIT UPC: 735006000791---

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pasteurised cow's milk, Salt, Microbial rennet, Starter cultures (milk), Mould culture (Penicillium roqueforti)

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION