

952280 - Derby Sage Cuts

The Singleton family first started making cheese on the grassy slopes of rural northern England in 1745. Cheesemaking is currently masterminded by father-and-son team Tom and Adrian. Their dairy is only a few miles from the tiny farm where the Singletons' story began. This Sage Derby combines the very best English Cheddar with dried sage. The resulting eye-catching cheese has a...



MARKETING

The Singleton family first started making cheese on the grassy slopes of rural northern England in 1745. Sage Derby combines the best English Cheddar with dried sage resulting in a cheese with a green, marbled appearance and a brothy flavour.

Nutrition Facts

7 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories **111**

% Daily Value*

Total Fat 9 g	12%
Saturated Fat 6 g	28%
Trans Fat 0 g	
Cholesterol 19 mg	6%
Sodium 147 mg	6%
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 202 mg	16%
Iron 0 mg	0%
Potassium 24 mg	1%

* 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			
16106		10860009604619		12/7 OZ			
Brand		Brand Owner		GPC Description			
Singletons		Singletons Cheese		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
5.36 LBR	5.291 LBR	No	United Kingdom	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
12.2 INH	4.3 INH	3.9 INH	0.12 FTQ	31x12	117 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

Keep chilled. Consume within three days of opening.---UNIT UPC: 860009604612---

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

INGREDIENTS

Derby Cheese (Pasteurized Cow's MILK, Salt, Microbial Rennet, Starter Culture), Sage powder, Spinach powder, Preservative: Potassium Sorbate

Singletons

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Best served as an eye-catching addition to a cheeseboard, or crumbled into a pasta.

MORE INFORMATION