

19003 - Thomasville Tomme



A Farmhouse table cheese made in the style of a French (Pyrenees) Mountain Tomme named for our hometown. Released for sale between 60-90 days. It has a natural rind, a semi-soft texture and subtle grassy flavors. Thomasville Tomme is a gravity-pressed cheese with a rind speckled with the natural flora of our aging environments. This flora can consist of any combination of off whi...



MARKETING

A Farmhouse table cheese made in the style of a French (Pyrenees) Mountain Tomme named for our hometown. Released for sale between 60-90 days. It has a natural rind, a semi-soft texture and subtle grassy flavors.

Nutrition Facts

105 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 90

% Daily Value*

Total Fat 5 g **6%**

Saturated Fat 3 g **15%**

Trans Fat 0.2 g

Cholesterol 20 mg **7%**

Sodium 230 mg **10%**

Total Carbohydrates 4 g **1%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 7 g

Vitamin D 0.2 mcg 0%

Calcium 221 mg 15%

Iron 0.1 mg 0%

Potassium 28 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			
19003		08556320060184		1/6.5 LB			
Brand		Brand Owner		GPC Description			
Sweet Grass Dairy		Sweet Grass Dairy		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7.5 LBR	7.19 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8 INH	8 INH	4 INH	0.15 FTQ	20x07	237 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

Product must stay refrigerated between 36-40 degrees Fahrenheit.-----

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

INGREDIENTS

Unpasteurized Grass-Based Cow's Milk, Cultures, Traditional Rennet, Sea Salt

19003 - Thomasville Tomme

A Farmhouse table cheese made in the style of a French (Pyrenees) Mountain Tomme named for our hometown. Released for sale between 60-90 days. It has a natural rind, a semi-soft texture and subtle grassy flavors. Thomasville Tomme is a gravity-pressed cheese with a rind speckled with the natural flora of our aging environments. This flora can consist of any combination of off whi...



PREPARATION & COOKING SUGGESTIONS

Simply open and serve!

SERVING SUGGESTIONS

Serving on cheese boards, food service

MORE INFORMATION