

39523 - Applewood Smoked Cheddar Half Wheel

Master cheesemaker certified white cheddar made in La Valle, WI with fresh Wisconsin milk. Cold smoked with applewood and hand rubbed with paprika. Delicious cheddar flavor with slightly smoky flavor and beautiful bright red paprika rind. Perfect with salami and crackers. Beautiful on a cheeseboard. Certified Master Cheesemaker Sid Cook has won more top national and international...



MARKETING

Apple Smoked Cheddar Cheese made by Carr Valley Cheese Company is a white cheddar that is apple smoked and then hand rubbed with paprika. This artisanal, all-natural gourmet cheese has a light smoky flavor that balances very well with the paprika.

Nutrition Facts

96 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories **110**

% Daily Value*

Total Fat 9.9 g	14%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 180 mg	8%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
11537	90820581395233	1/6 LB				
Brand	Brand Owner	GPC Description				
Carr Valley	GOURMET FOODS INT CHEESE 1184	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.327 LBR	6 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	4 INH	0.2 FTQ	20x02	180 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 refrigerated-----

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 cultured cow milk, salt, enzymes, paprika, natural smoke

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PREPARATION & COOKING SUGGESTIONS

Best served room temperature

SERVING SUGGESTIONS

Great on a cheeseboard, pairs well with salami, crackers and apple slices

MORE INFORMATION