

11536 - Applewood Smoked Goat Cheddar Wheel



This goat milk cheddar cheese is apple-wood smoked to create a light smoky flavor perfectly balanced with the goat milk cheddar. Certified Master Cheesemaker Sid Cook has won more top national and international awards than any other cheesemaker in North America. As a fourth-generation cheesemaker, he received his cheesemaking license when he was 16, and now owns and operates fou...



MARKETING

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Nutrition Facts

192 Servings per container

Serving Size 1 OZ

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 10 g	13%
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%

Protein 7 g

Vitamin D 0 mcg	0%
Calcium 260 mg	20%
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				
1714	00812019021064	1/12 LB				
Brand	Brand Owner	GPC Description				
Carr Valley	Carr Valley Cheese Co	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12.72 LBR	12 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
10.57 INH	10.57 INH	4.72 INH	0.31 FTQ	12x08	169 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

Store refrigerated. Maintain between 33-40 °F-----

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 milk, salt, enzymes, cultures, applewood smoke

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PREPARATION & COOKING SUGGESTIONS

Best served room temperature

SERVING SUGGESTIONS

Fantastic for snacking, on sandwiches, cooking or on a cheeseboard

MORE INFORMATION