

# 49550 - Mild Cheddar Cuts



Mild Cheddar cheese goes through the shortest aging process, usually only a few months, to produce a smooth flavor that is not at all bitter. New Bridge cheeses are extremely versatile cheeses that are excellent for everyday use and will surely find a place in your favorite recipes. Cheddar is the ultimate in versatile cheeses. Use it for breakfast on a skillet dish, on cheese ...



### MARKETING

New Bridge Mild Cheddar is made from pasteurized cow's milk and aged for 3 months, developing a subtle milky flavor with a smooth, springy texture. Its light yellow or orange hue shines, while the flavor has a hint of butter and mild acidity.

## Nutrition Facts

160 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
% Daily Value*	
<b>Total Fat</b> 6 g	<b>14%</b>
Saturated Fat 5 g	<b>25%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 28 mg	<b>10%</b>
<b>Sodium</b> 180 mg	<b>8%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 6 g	
Vitamin D 0 mcg	0%
Calcium 200 mg	20%
Iron 0 mg	0%
Potassium 21 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				
49550	90820581995501	1/10 LB				
Brand	Brand Owner	GPC Description				
New Bridge	New Bridge	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.371 LBR	10 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	5.875 INH	0.3 FTQ	20x08	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

Store 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

Cultured Pasteurized Milk, Salt, Enzymes, Color Added

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### PREPARATION & COOKING SUGGESTIONS

Ready to Go

### SERVING SUGGESTIONS

Cheddar is the ultimate in versatile cheeses. Use it for breakfast on a skillet dish, on cheese platters, or try with a apple pie for a twist!

### MORE INFORMATION