

21 - Irish Cheddar Print



Irish cheddar is known world wide for it's buttery flavor, smooth texture, and lovely, light yellow color. The climate of Ireland allows for their cows to enjoy most of their lives grazing on lush, green pastures. McCall's Irish Cheddar is a prime example of traditional Irish cheese making. Irish cheddar is creamy, making it a perfect component for traditional cheese dishes but...



MARKETING

Irish cheddar is known world wide for it's creamery, buttery flavor, smooth texture, and lovely, light yellow color. McCall's Irish Cheddar is a prime example of traditional Irish cheese making. Try adding to you next cheese board or pairing with fruits like pears and apples.

Nutrition Facts

160 Servings per container

Serving Size 1 oz

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 210 mg 9%

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 190 mg 15%

Iron 0 mg 0%

Potassium 20 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 | | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|--|
| 21 | | 90820581000212 | | 1/10 LB | | | |
| Brand | | Brand Owner | | GPC Description | | | |
| McCall's Cheddar | | McCall's Cheddar | | Cheese (Perishable) | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | | |
| 11.02 LBR | 10 LBR | Yes | Ireland | 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 | 10x08 | 187 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

Refrigerate -----

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

INGREDIENTS

Pasteurised Cow's (milk), Salt, Microbial Rennet, Starter Culture.

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PREPARATION & COOKING SUGGESTIONS

Open and serve

SERVING SUGGESTIONS

Irish cheddar is creamy making it a perfect component for traditional cheese dishes but also great to pair with cured meats. Try adding to you next cheese board or pairing with fruits like pears and apples.

MORE INFORMATION