

8872 - Double Gloucester

Double Gloucester has a smooth, buttery texture. with a mellow, pleasant flavor of milk and cream. The color of this gourmet cheese comes from a vegetable dye called annatto.



MARKETING

Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate.

Nutrition Facts

Servings per container		
Serving Size		1.0 OZ
Amount Per Serving		
Calories		110
		% Daily Value*
Total Fat 9.5 g		14%
Saturated Fat 6 g		25%
Trans Fat 0.5 g		
Cholesterol 28 mg		10%
Sodium 165 mg		6%
Total Carbohydrates 1 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		10%
Iron 0 mg		0%
Potassium		%

* 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		
8872		90820581988725		1/10 LB		
Brand		Brand Owner		GPC Description		
Singletons		GOURMET FOODS INT CHEESE 1184		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.371 LBR	10 LBR	Yes	United Kingdom	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

ready to eat-----

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

INGREDIENTS

Pasteurized cow's milk, salt, dairy cultures, color annatto, clotting enzyme

Singletons

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PREPARATION & COOKING SUGGESTIONS

ready to eat

SERVING SUGGESTIONS

cheese board

MORE INFORMATION