



This mixed-milk beauty is made with a blend of sheep, goat and cow milk then aged for intense flavor and a drier texture. It's dipped in a lovely wax as vibrant and green as Wisconsin's summertime pastures. 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 r...



MARKETING

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Nutrition Facts

96 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 100

% Daily Value*

Total Fat 8 g	12%
Saturated Fat 4.5 g	23%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 60 mg	3%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 8 g	

Vitamin D 0 mcg 0%

Calcium 180 mg 25%

Iron 0 mg 0%

Potassium 27 mg 0%

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
1102	00812019020616	1/10 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	
10.56 LBR	10 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/HL	Shelf Life	Storage Temp From/To
10.56 INH	10.56 INH	5.37 INH	0.35 FTQ	12x08	168 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 cow, goat and sheep milk, salt, and enzymes

3122 - Menage Wheel

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PREPARATION & COOKING SUGGESTIONS

Best served room temperature

SERVING SUGGESTIONS

great eating cheese, melts well, great to cook with or serve on a cheeseboard

MORE INFORMATION