McCall's Cheddar

22037 - 12 Month Aged Vintage Grassfed Irish Cheddar Cuts

McCalls 12 month Irish Cheddar is made using milk from cows who eat a primarily grass-fed diet. This results in milk that is rich and full of flavor. This cheddar is extra aged but remains creamy and dense. The heavy grass diet of the cows gives this cheese a beautiful pale yellow color and complex grassy notes. During the 12 months of aging the cheese develops crystals that ad...



MARKETING

McCall's 12-month Irish Cheddar is made with grass-fed milk and aged extra-long to bring out a robust and hearty flavor profile. The paste is dense and creamy with crunchy crystals in every bite. Serve alongside a sparkling white wine or stout beer.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
22037	10810691031859	12/7 OZ

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
5.43 LBR	5.25 LBR	No	Ireland	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.14 INH	4.17 INH	4.25 INH	0.13 FTQ	31x12	91 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

Nutrition Facts

7 Servings per container

Serving Size **28 g**

Amount Per Serving

Calories **110**

	% 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 193 mg	15%
Iron 0 mg	0%
Potassium 19 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.

HANDLING SUGGESTIONS

Keep refrigerated until ready to serve.---UNIT UPC: 820581220372---

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

INGREDIENTS

Pasteurized Cow's Milk, Salt, Microbial Rennet, Starter Culture

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PREPARATION & COOKING SUGGESTIONS

Remove from packaging and serve.

SERVING SUGGESTIONS

Irish cheddar can be used as an ingredient in your favorite cheesy dish or served alone alongside wine and fresh fruits.

MORE INFORMATION