

81306 - Farmers Cheese Cuts



Farmer's cheese originated on farms as a way to use milk left over after skimming the cream for butter. Two main styles evolved: a fresh cheese similar to cottage cheese, and a semi-soft version cured for a shorter time. New Bridge brand Farmer's cheese is a semi-soft, rindless white cheese which is firm but springy in texture with a mild, milky and buttery flavor which may be ...



MARKETING

New Bridge brand Farmer's cheese is a semi-soft, rindless white cheese which is firm but springy in texture with a mild, milky and buttery flavor which may be used in a way likened to Colby or Cheddar. Farmer's melts beautifully, making it a wonderful addition to any grilled cheese or burger.

Nutrition Facts

Servings per container		
Serving Size		1.0 OZ
Amount Per Serving		
Calories		100
		% Daily Value*
Total Fat 8 g		10%
Saturated Fat 5 g		27%
Trans Fat 0 g		
Cholesterol 25 mg		8%
Sodium 200 mg		8%
Total Carbohydrates 1 g		0%
Dietary Fiber 0 g		0%
Total Sugars 0 g		
Includes 0 g Added Sugars		0%
Protein 6 g		
Vitamin D 0 mcg		0%
Calcium 181 mg		14%
Iron 0 mg		0%
Potassium 23 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		
10820581813069		10820581813069		12/7 OZ		
Brand		Brand Owner		GPC Description		
New Bridge		New Bridge		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.2 LBR	5.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	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.---UNIT UPC: 820581813062---

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 Cow's Milk, Salt, Cheese Culture, Enzymes. CONTAINS: Milk

81306 - Farmers Cheese Cuts

Farmer's cheese originated on farms as a way to use milk left over after skimming the cream for butter. Two main styles evolved: a fresh cheese similar to cottage cheese, and a semi-soft version cured for a shorter time. New Bridge brand Farmer's cheese is a semi-soft, rindless white cheese which is firm but springy in texture with a mild, milky and buttery flavor which may be ...



PREPARATION & COOKING SUGGESTIONS

Ready to Go

SERVING SUGGESTIONS

Try farmer cheese in a variety of foods. Try it mixed with fruit or in blintzes or in lasagna.

MORE INFORMATION