

34048 - Cave-Aged Karst Cuts



Karst is an example of fine American "outside-the-box" craftsmanship. It's a natural rind cheddar that has had Gruyere cultures added to it, making it a perfect balance of cheddar and gruyere. The earthy, nuttiness of gruyere complements the sharpness of the cheddar making this cheese a staple for every cheese lover. Try it with an English Ale and fig jam if you want to live...



MARKETING

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Nutrition Facts

8 Servings per container

Serving Size (28g)

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 9 g	12%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 180 mg	8%
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 216 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		
34045		10820581470484		12/8 OZ		
Brand		Brand Owner		GPC Description		
Karst		Karst		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.63 LBR	6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.5 INH	6.375 INH	5 INH	0.18 FTQ	28x08	117 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---UNIT UPC: 820581340483---

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, Cheese Cultures, Salt, Enzymes.

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PREPARATION & COOKING SUGGESTIONS

Ready to eat sliced on a cheeseboard or grate for your favorite recipes.

SERVING SUGGESTIONS

This aged cheese is a great cheeseboard centerpiece, but also perfect for pasta dishes. Try it with apricots, cherries, or even dark chocolate.

MORE INFORMATION