

1860 - Aged 3 Months Reserve Cheddar Cuts



Like the legendary tale of King Arthur, our Excalibur Cheddar is truly a one of kind! To taste it is to taste hundreds of years of traditional English cheesemaking craftsmanship at it's best. Firm in texture, yet smooth on the palate, Excalibur Cheddar is sharp enough to please true cheddar lovers, without being too overbearing. Pair this legendary cheese with a traditional bro...



MARKETING

Excalibur Reserve Cheddar is handmade in England and aged for 3 months. This younger cheddar is mild with a softer texture, light sour cream flavor, and a slight buttery note. You can almost taste the sweet grassy flavors from the open fields that the cows graze on.

Nutrition Facts

7 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 10 g	13%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 200 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 200 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		
EXC 3		10820581018600		12/7 OZ		
Brand		Brand Owner		GPC Description		
Excalibur		Excalibur		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
5.45 LBR	5.25 LBR	No	United Kingdom	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.19 INH	4.53 INH	4.53 INH	0.16 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			

HANDLING SUGGESTIONS

Keep refrigerated ---UNIT UPC: 820581018603---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; BO = '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, Dairy Cultures, Vegetarian Rennet

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PREPARATION & COOKING SUGGESTIONS

Slice to desired thickness

SERVING SUGGESTIONS

Serve with fruit-forward red wines or dark, nutty ales. Try it with a hearty bread like pumpernickel. It also makes a great companion with dates or peach jam

MORE INFORMATION