

# 378550 - Aged 15 Years White Cheddar Bar

724 Wisconsin Select Aged 15 Year White Cheddar. Rich. Unique. Captivating. Affinage, Aging and Grading of this Wisconsin White Cheddar is done by 6 Wisconsin Licensed Cheese Graders. Performs well stand alone as well as in recipes.



## MARKETING

724 Wisconsin Select Aged 15 Year White Cheddar. This 15 year White Wisconsin Cheddar. Affinage, Aging and Grading of this Wisconsin White Cheddar is done by 6 Wisconsin Licensed Cheese Graders and is carefully hand selected for it's characteristics and high performing functionality.

## Nutrition Facts

5 Servings per container

**Serving Size** 1.0 OZ

---

**Amount Per Serving**

**Calories** **110**

% Daily Value\*

---

**Total Fat** 10 g **13%**

Saturated Fat 5 g **25%**

Trans Fat 0 g

---

**Cholesterol** 28 mg **9%**

**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 198 mg 15%

---

Iron 0 mg 0%

---

Potassium 22 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			
v54130		00850006930401		9/4.9 OZ			
Brand		Brand Owner		GPC Description			
724 Wi Select		Wisconsin Aging & Grading		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
2.78 LBR	2.77 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To	
6.875 INH	6.313 INH	3.75 INH	0.09 FTQ	41x12	399 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. Serve at room temperature ---  
 UNIT UPC: 850006930395---

## 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

Cultured, pasteurized milk, salt, enzymes.

724 Wi Select

## 378550 - Aged 15 Years White Cheddar Bar

724 Wisconsin Select Aged 15 Year White Cheddar. Rich. Unique. Captivating. Affinage, Aging and Grading of this Wisconsin White Cheddar is done by 6 Wisconsin Licensed Cheese Graders. Performs well stand alone as well as in recipes.



### PREPARATION & COOKING SUGGESTIONS

Serve at room temperature.

### SERVING SUGGESTIONS

Charcuterie Boards. Table cheese. Cheddar Flights. Pairs well with wine and craft beers as well as unique companion items such as smoked sausage, cured meats, chocolate, honey, jams and caramel.

### MORE INFORMATION