

# 78944 - Smoked Cheddar

Smoked White Cheddar starts as a traditional white cheddar with flavors of hickory and undertones of caramel that make a great addition to cheese plates or burgers. Its distinctive smoky flavor comes from long, slow cold-smoking. Our smoked white cheddar is great for dishes with bold cheese flavors. Often used in dips or as a complementary cheese on cheeseboards.



## MARKETING

Smoked White Cheddar's distinctive smoky flavor comes from long, slow cold-smoking. Our smoked white cheddar is great for dishes with bold cheese flavors. Often used in dips or as a complementary cheese on cheeseboards.

## Nutrition Facts

Serving per container		
<b>Serving Size</b>		<b>1.0 OZ</b>
<b>Amount Per Serving</b>		
<b>Calories</b>		<b>110</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 9 g		<b>12%</b>
Saturated Fat 5 g		<b>25%</b>
Trans Fat 0 g		
<b>Cholesterol</b> 30 mg		<b>10%</b>
<b>Sodium</b> 190 mg		<b>8%</b>
<b>Total Carbohydrates</b> 1 g		<b>0%</b>
Dietary Fiber 0 g		<b>0%</b>
Total Sugars 0 g		
Includes 0 g Added Sugars		<b>0%</b>

<b>Protein</b> 6 g	
Vitamin D 0 mcg	0%
Calcium 201 mg	15%
Iron 0 mg	0%
Potassium 0 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		
10820581789449		10820581789449		12/7 OZ		
Brand	Brand Owner			GPC Description		
Kretschmar	GOURMET FOODS INT CHEESE 1888			Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
5.517 LBR	5.25 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	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

Keep refrigerated---UNIT UPC: 820581789442---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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.

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### PREPARATION & COOKING SUGGESTIONS

open and serve

### SERVING SUGGESTIONS

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### MORE INFORMATION