

# 420397 - Aged 3 Years Extra Sharp Cheddar Cuts



For over a century, farm fresh milk from the heart of America's Dairyland has been finely crafted into classic, naturally-aged cheeses under the watchful eyes of Wisconsin Cheesemakers. Black Creek® Extra Sharp Cheddar Cheese is made using these same time-honored traditions and carefully aged for three years to build a full, richly sharp flavor and delightfully crumbly texture....



## MARKETING

Black Creek® Extra Sharp Cheddar Cheese is made using these same time-honored traditions and carefully aged for three years to build a full, richly sharp flavor and delightfully crumbly texture. .

## Nutrition Facts

7 Servings per container

**Serving Size** **1.0 OZ**

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**Amount Per Serving**

**Calories** **110**

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% Daily Value\*

<b>Total Fat</b> 9 g	<b>12%</b>
Saturated Fat 5 g	<b>27%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>9%</b>
<b>Sodium</b> 200 mg	<b>8%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 7 g

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Vitamin D 0 mcg	0%
Calcium 190 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			
1009800		10075805302946		12/7 OZ			
Brand		Brand Owner		GPC Description			
Black Creek		Saputo Cheese USA Inc		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
5.55 LBR	5.25 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.5 INH	5.6 INH	5.7 INH	0.21 FTQ	24x06	216 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: 075805202942---

## 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, Annatto (Color)

**Black Creek**

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### **PREPARATION & COOKING SUGGESTIONS**



Open package and serve

### **SERVING SUGGESTIONS**



Add to cheese plate and adds delectable depth to casseroles. Slice and serve over warm apple pie

### **MORE INFORMATION**

