

93842 - Mimosa Wensleydale Wedge



Wensleydale is a historic fresh, mild cheese made in Wensleydale, North Yorkshire since 1150 by Cistercian monks. These monks continued to make the cheese until the dissolution of their monasteries in 1540. Traditionally, sheep's milk was used, but over the time cow's milk was also used. The art of making the cheese was passed by the monks to the farmer's wives. There are many...



MARKETING

This Yorkshire Wensleydale is flavored just like a mimosa, with Champagne and orange pieces. The cheese itself has a moist, crumbly and supple texture. The flavor is mild, clean, and slightly sweet. Add the Mimosa, and the party has begun.

Nutrition Facts

5 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 7 g	9%
Saturated Fat 5 g	24%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 120 mg	5%
Total Carbohydrates 4 g	1%
Dietary Fiber 0 g	1%
Total Sugars 4 g	
Includes 1 g Added Sugars	%
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 121 mg	9%
Iron 0.2 mg	1%
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				
7002299	05025960938502	6/5.3 OZ				
Brand	Brand Owner	GPC Description				
Wensleydale	Saputo Cheese USA Inc	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.25 LBR	1.98 LBR	No	United Kingdom	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.9 INH	5.7 INH	8.2 INH	0.24 FTQ	37x11	200 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: 813946018509---

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, Candied Orange Peel (Orange Peel, Glucose-Fructose Syrup, Sugar, Citric Acid [acidity regulator], Sulfur Dioxide [preservative]), Fructose, Champagne Blend (Champagne, Marc de Champagne, Mandarin Concentrate, Cheese Cultures, Salt Enzymes, Potassium Sorbate (Preservative)).

93842 - Mimosa Wensleydale Wedge

Wensleydale is a historic fresh, mild cheese made in Wensleydale, North Yorkshire since 1150 by Cistercian monks. These monks continued to make the cheese until the dissolution of their monasteries in 1540. Traditionally, sheep's milk was used, but over the time cow's milk was also used. The art of making the cheese was passed by the monks to the farmer's wives. There are many...



PREPARATION & COOKING SUGGESTIONS

Open and enjoy

SERVING SUGGESTIONS

Serve on a cheese board anytime, as a dessert cheese on ginger snaps or with cookies and fruit, crumble into salads, use in stuffing, even bake into a cheesecake

MORE INFORMATION