

# 34046 - Cave-Aged Karst Loaf



Karst is an example of fine American "outside-the-box" craftsmanship. It is a natural rind cheddar that has Gruyere cultures added to it, creating the world's first Alpine/Cheddar hybrid. The earthy, nuttiness in this cheese is brought to life by these unique blend of cultures and complements the sharpness of the cheddar, making this cheese a staple for every cheese lover. Try...



## MARKETING

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## Nutrition Facts

160 Servings per container

**Serving Size** (28g)

**Amount Per Serving**  
**Calories** **120**

% Daily Value\*

**Total Fat** 9 g **12%**

Saturated Fat 6 g **30%**

Trans Fat 0 g

**Cholesterol** 30 mg **10%**

**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 216 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			
34045		90820581340462		2/5 LB			
Brand		Brand Owner		GPC Description			
Karst		Karst		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
10.327 LBR	10 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.625 INH	7.5 INH	4 INH	0.2 FTQ	20x08	181 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-----

## 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, Cheese Cultures, Salt, Enzymes.

Karst

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### PREPARATION & COOKING SUGGESTIONS

Ready to eat sliced on a cheeseboard or grate for your favorite recipes.

### SERVING SUGGESTIONS

This aged cheese is a great cheeseboard centerpiece, but also perfect for pasta dishes. Try it with apricots, cherries, or even dark chocolate.

### MORE INFORMATION