Karst

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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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	TIxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	4 INH	0.2 FTQ	20x08	117 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

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.

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes.

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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