

# 4262 - Apple Smoked Cheddar Bar



Produced by Red Apple Cheese LLC, a 30-year-old family-owned business, our Apple smoked Cheddar is made from all natural Cheese. Apple Smoked cheese is naturally cold smoked with apples and hardwoods creating our unique natural smoked flavor. Aged to perfection, this cheese has a sharp cheddar bite with a hint of natural cold smoked apple flavor. It goes great with any type of ...



## MARKETING

Red Apple Smoked Cheddar is an all natural smoked cheese, not processed like most smoked cheddar types. Our cheese is naturally smoked and does not use a liquid smoked flavoring. Wisconsin's finest brand of all natural smoked Cheddar, it's perfectly aged with a pronounced clean smooth finish.

## Nutrition Facts

8 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
% Daily Value*	
<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> 180 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>
<b>Protein</b> 7 g	
Vitamin D 0 mcg	0%
Calcium 150 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			
SCheBr8z		10604262002085		14/8 OZ			
Brand		Brand Owner		GPC Description			
Red Apple		Gellert Global Group		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
7.5 LBR	7 LBR	No	United States	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.8 INH	9.3 INH	5 INH	0.24 FTQ	20x12	339 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

Must be kept refrigerated until use. Can be stored back under refrigeration provided cheese is wrapped tightly with a multipurpose sealing wrap.---  
UNIT UPC: 604262002088---

## 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

Red Apple

## 4262 - Apple Smoked Cheddar Bar

Produced by Red Apple Cheese LLC, a 30-year-old family-owned business, our Apple smoked Cheddar is made from all natural Cheese. Apple Smoked cheese is naturally cold smoked with apples and hardwoods creating our unique natural smoked flavor. Aged to perfection, this cheese has a sharp cheddar bite with a hint of natural cold smoked apple flavor. It goes great with any type of ...



### PREPARATION & COOKING SUGGESTIONS

Must be kept refrigerated until use. Recommend product be taken out of refrigeration approximately 30 minutes before serving.

### SERVING SUGGESTIONS

Product can sliced, chunked, or cubed and served with your favorite beer or ale. It can also be cut into cubes or wedges for your favorite cheese platter.

### MORE INFORMATION