



Singletons

# 1070 - Double Gloucester Wheel

Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate, Double Gloucester is a semi-hard cheese and made from whole milk and is made using a mixture of morning and evening milk, hence the name, Double Gloucester.



## Nutrition Facts

Servings per Container 143  
Serving size 7oz

Amount per serving  
**Calories 110**

% Daily Value\*

Total Fat 9g 12%  
Saturated Fat 5g 25%

Trans Fat

Cholesterol 20mg 7%

Sodium 158mg 7%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 6g

Vitamin D 0mcg 0%

Calcium 214mg 16%

Iron 0mg 0%

Potassium 23mg 0%

\* The % Daily Value (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.

### \* Benefits

To taste Singletons Double Gloucester is to taste hundreds of years of traditional English cheesemaking craftsmanship at it's best. Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate, Double Gloucester is easy to find as it is orange in color due to the addition of annatto. Pair this legendary cheese with a traditional brown ale.

### Ingredients

Pasteurized Cow's milk, salt, microbial rennet, starter culture, coloring-annatto

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Ready to eat

### Serving Suggestions

Cheese board

### Prep & Cooking Suggestions

Ready to eat

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Singletons	Singletons Cheese	Cheese Specialty

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	3104	1070	05021294155615		1/9 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9.3lb	9lb	United Kingdom	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.1in	10in	2.9in	0.17ft3	9x12	110days	35°F / 37°F



## Singletons

# 1070 - Double Gloucester Wheel

Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate, Double Gloucester is a semi-hard cheese and made from whole milk and is made using a mixture of morning and evening milk, hence the name, Double Gloucester.



### Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	158mg
Protein	6	Trans Fats		Calcium	214mg
Total Carbohydrates...	1g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	23mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

