



Thomas Hoe

1077 - Aged Red Leicester Clothbound Wheel

After being individually hand made, cloth bound and pressed they are are coated in butter to seal the cheese and then are slowly matured for a period of 6 months.
The cheese has a vibrant dark orange colour and a wonderful sweet nutty flavour



* Benefits

Long Clawson have been making cheese since 1912. Using milk collected daily from our own farms, we make the finest aged Leicester Red. After being individually hand made, cloth bound and pressed they are are coated in butter to seal the cheese and then are slowly matured for a period of 6 months. The cheese has a vibrant dark orange colour and a wonderful sweet nutty flavour. Try it melted on Nachos or on a baked potato

Ingredients

Pasteurized cows milk, Salt, Annatto extract as a color, Dairy Cultures, Enzymes

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 128
Serving size 2.00Z (2oz)

Amount per serving
Calories 129

% Daily Value*	
Total Fat 11g	14%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 207mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 188mg	14%
Iron 0.1mg	0%
Potassium 20mg	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.

Handling Suggestions

Keep refrigerated

Serving Suggestions

Table cheese / melted in nachos

Prep & Cooking Suggestions

remove cloth and cut in to portions, all to come to room temperature

📄 Product Specifications

Brand			Manufacturer			
Thomas Hoe			Long Clawson Dairy Ltd			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	#08304EX	1077	95012004001660		1/8 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
8lb		7.7lb	United Kingdom	No		
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.7in	9.7in	3.6in	0.2ft3	20x5	140days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	129	Total Fat	11g	Sodium	207mg
Protein	8	Trans Fats	0g	Calcium	188mg
Total Carbohydrates...	1g	Saturated Fat	7g	Iron	0.1mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

