



New Bridge
11135 - Trifecta Cheddar

New Bridge Inspirations Trifecta Cheddar combines simple flavor elements into a grand symphony. The result is a trifecta of flavors, sweetly balanced cheddar with notes of fruity parmesan and buttery gouda. Perfect for grating over veggies, pasta dishes, and broccoli cheddar soup!



Nutrition Facts

Servings per Container 7
Serving size 28.0g (28g)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 6g	31%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 170mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 180mg	10%
Iron 0mg	0%
Potassium 21mg	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

Get inspired with the flavor-packed cheeses of New Bridge Inspirations! We created Inspirations for folks who love to get creative in the kitchen. Our Trifecta Cheddar combines simple flavor elements into a grand symphony. The result is a trifecta of flavors, sweetly balanced cheddar with notes of fruity parmesan and buttery gouda. Perfect for grating over veggies, pasta dishes, and broccoli cheddar soup!

Ingredients

Cultured Pasteurized Milk, Salt, Enzymes
Contains: Milk

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated at all times UNIT
UPC: 820581111359

Serving Suggestions

1 oz

Prep & Cooking Suggestions

Convert to size customer needs

📄 Product Specifications

Brand	Manufacturer
New Bridge	New Bridge

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581111359	11135	11135	10820581111356		12/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.67lb	5.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	240days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	170mg
Protein	7	Trans Fats	0g	Calcium	180mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	21mg
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-12•	
Monosodium		Sulphites		Nitrates	

 Additional Images

