



Wood River Creamery

113021 - New Zealand Vintage Cheddar

Cheese is made from milk of Grass Fed and Pasture Raised Cows. Cheese is Firm, Smooth, Uniform creamy color and has flavor with characteristic Cheddar Bite. Cheese is carefully matured for up to 24 months to develop rich, savory cheddar flavor.



Nutrition Facts

Servings per Container 6
Serving size 1.00Z (1oz)

Amount per serving
Calories 120

% Daily Value*

Total Fat 10g 13%
Saturated Fat 7g 35%

Trans Fat

Cholesterol 25mg 8%

Sodium 190mg 8%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 7g

Vitamin D 0.1mcg 1%

Calcium 210mg 16%

Iron 0mg 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.

* Benefits

This cheese is made from rBST Free pasteurized milk of Grass Fed and Pasture Raised Cows. Cheese is Firm, Smooth, Uniform creamy color and has flavor with characteristic Cheddar Bite. Cheese is carefully matured for up to 24 months to develop rich, savory cheddar flavor. It may develop lactate crystals as it matures.

Ingredients

Cultured Pasteurized Milk, Salt, Enzymes. CONTAINS: Milk

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigeration Required

Serving Suggestions

1 oz - ready to eat

Prep & Cooking Suggestions

Ready to Eat

📄 Product Specifications

Brand	Manufacturer	Product Category
Wood River Creamery	Burnett Dairy Cooperative	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
054783940831	94083	113021	90054783940834		12/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.75lb	4.5lb	NZ	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.13in	7.25in	3.5in	0.12ft3	30x13	237days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	190mg
Protein	7	Trans Fats		Calcium	210mg
Total Carbohydrates...	1g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		Vitamin D	0.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

