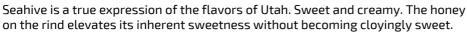


#### **Beehive Cheese**

#### 12605 - Sea Hive Wedge







#### \* Benefits

Seahive is a true expression of the flavors of Utah. Sweet and creamy, we rub the rind of this Utah cheddar with local wildflower honey and ancient salt. Yes, ancient salt. Our salt is harvested from a pristine ocean deposit in Redmond, Utah. This gives Seahive its signature pinkish hew. Sweet and creamy. The honey on the rind elevates its inherent sweetness without becoming cloyingly sweet. Pairing Suggestions Drink: Fruity white wines, medium bodied red wines, hoppy ales, ciders. Food Preparation: Finishing cheese on a salad or soups, wonderful with apple pie,

Ingredients	A Allergens
Pasteurized cow's milk, Salt, Wildflower honey, Cheese cultures, Vegetarian rennet,	Contains:  in milk  Free From:
Redmond sea salt	crustaceans eggs fish peanuts sesame soy tree nuts wheat

# **Nutrition Facts**

Servings per Container Serving size

Amount per serving

80 1oz

Calories	113
% D	aily Value*
Total Fat 9g	11%
Saturated Fat 6g	2%
Trans Fat 0g	
Cholesterol 29mg	9%
Sodium 185mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 10mcg	1%
Calcium 200mg	20%
Iron 0mg	0%
Potassium 0mg	0%

a day is used for general nutrition advice.

#### Product Specifications **Handling Suggestions**

Refrigeration UNIT UPC: 858847003179

### Serving Suggestions

Finishing cheese on a salad or soups, wonderful with apple pie,

#### Prep & Cooking Suggestions

Ready to eat

Brand	Manufacturer		
Beehive Cheese	Beehive Cheese Co		

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
858847003179	3179	12605	10858847003176		10/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.7lb	2.67lb	United States	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
4.5in	5in	8in	0.1ft3	58x10	120days	35°F / 37°F	





#### **Beehive Cheese**

# 12605 - Sea Hive Wedge



Seahive is a true expression of the flavors of Utah. Sweet and creamy. The honey on the rind elevates its inherent sweetness without becoming cloyingly sweet.

# Nutrition Analysis - By Measure

Calories	113	Total Fat	9g	Sodium	185mg
Protein	7	Trans Fats	0g	Calcium	200mg
Total Carbohydrates	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	29mg		
Vitamin A(IU)•		Vitamin D	10mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images



