



Singletons  
15126 - Cheddar Cuts Probiotic

This award-winning Probiotic Cheddar is a creamy and smooth cheese that is hand made using traditional cheddaring techniques, but with Kefir cultures! This cheese is made with local milk from local farms with the addition of selected kefir cultures.



\* Benefits

Singletons Dairy Ltd is now into its 5th generation of family management. Cheeses are made in our PDO dairy using traditional methods of cheese making, maturation, and blending. Manufactured, stored and packed on site our dedicated team along with an independent grader, grade the product through the process of maturation, only releasing for sale when body, texture and flavour profiles meet with the highest standard of specification. Only the finest and freshest ingredients are selected from approved suppliers. Our cheese makers are long established and experienced; guaranteeing our finest quality. A creamy and smooth cheese hand made using traditional cheddaring techniques but with Kefir cultures. Our cheese is made with best quality local milk sourced from local farms with addition of specially selected kefir cultures with full of gut friendly bacteria along with lactic acid bacteria that will help in lactose digestion.

Ingredients

Pasteurized Cows Milk, Salt, Microbial Rennet, Starter Culture

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 7  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 115**

% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 1g	
Cholesterol 21mg	7%
Sodium 181mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 178mg	14%
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.

Handling Suggestions

Keep refrigerated UNIT UPC: 810691031340

Serving Suggestions

Ready to eat cheese board

Prep & Cooking Suggestions

Ready to eat

✏ Product Specifications

Brand	Manufacturer
Singletons	Singletons Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
810691031340	15126	15126	10810691031347		10/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.43lb	2.43lb	United Kingdom	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.14in	4.25in	4.17in	0.13ft3	26x11	110days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	115	Total Fat	9g	Sodium	181mg
Protein	6	Trans Fats	1g	Calcium	178mg
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	21mg		
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

