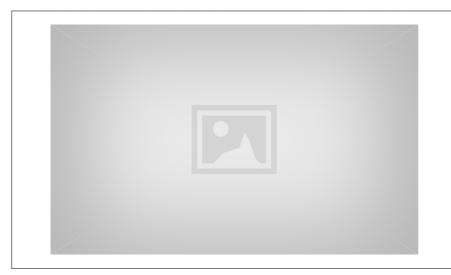


Singletons

19717 - Vintage Cheddar Cuts



The Singleton family first started making cheese on the grassy slopes of rural northern England in 1745. This handmade 18-month English Cheddar has the crystalline crunch of a well-matured Vintage cheese.



* Benefits

The Singleton family first started making cheese on the grassy slopes of rural northern England in 1745. Cheesemaking is currently masterminded by father-and-son team Tom and Adrian. Their dairy is only a few miles from the tiny farm where the Singletons' story began. This handmade English Cheddar has the crystalline crunch of a well-matured Vintage cheese. A classic of the ubiquitous English cheese. Graded for flavour and texture rather than exclusively for age, this cheese is usually matured for around 18 months.

Ingredients	Allergens
Pasteurised Cow's Milk, Salt, Microbial Rennet (Rhizomucor miehei), Starter Culture	Contains: in milk Free From: contains: free From: solution of the pean of

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving

Calories	115
% D	aily Value*
Total Fat 10g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 19mg	6%
Sodium 213mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 196mg	15%
Iron 0mg	0%
Potassium 0mg	0%

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated until ready to serve.

Serving Suggestions

Sell By

Prep & Cooking Suggestions

No preparation required.



Product Specifications

Brand	Manufacturer
Singletons	GOURMET FOODS INT CHEESE 1184

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	199717 Cuts	19717	90820581197172		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	United Kingdom	No	

ı	Shipping Information						
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	11.63in	7.5in	6in	0.3ft3	20x8	78days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	115	Total Fat	10g	Sodium	213mg
Protein	7	Trans Fats	0g	Calcium	196mg
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	19mg		
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	

0	 Additional Images 					

