

#### Barber

#### 20263 - Cheddar Barber's 1833 Print



Barbers 1833 has a creamy texture and smooth finish, it contains naturallyoccurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.



#### \* Benefits

Barbers 1833 is made using traditional starter cultures and the finest West Country milk. Aged for at least 24 months, only when one of the Barber family judges it to be outstanding does it leave the farm as 1833. A cheese with unrivalled complexity and depth, savour it as part of a cheeseboard with apples, pickled walnuts and a tankard of Somerset cider.

Ingredients	Allergens
Pasteurized Cows milk, salt, starter culture, vegetarian rennet Contains: Milk	Contains:    milk     Free From:   crustaceans   eggs   fish   peanuts     sesame   soy   tree nuts   wheat

# **Nutrition Facts**

Servings per Container 160 **28grams (1oz)** Serving size

**Amount per serving** Calories

120

<u>Jaiorics</u>	120
% D	aily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 200mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 195mg	15%
Iron 0mg	0%
Potassium 0mg	0%

a serving of food contributes to a daily diet. 2,000 calories

Manufacturer

a day is used for general nutrition advice.

# **Handling Suggestions**

See label for suggestions

# Serving Suggestions

bring to room temp

## Prep & Cooking Suggestions

bring to room temp

### **Product Specifications**

Brand

Barber			Somerdale International		
UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
	1274	20263	05016694410457		1/10 LB
				=	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.33lb	10lb	United Kingdom	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.57in	5.91in	4.06in	0.2ft3	14x10	90days	35°F / 37°F





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# Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	200mg
Protein	7	Trans Fats	0g	Calcium	195mg
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	30mg		
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								

