

### Westminster 20629 - Smoked English Cheddar Cuts

With a distinctive oak-smoked flavor, our Smoked Cheddar is naturally smoked over rustic oak chips for three to four hours and aged for over 12 months. This ensures the delicious cheddar retains its creamy mouth-watering taste while offering a hint of smoke without being too overpowering.



		<b>Nutrition Fa</b>	cts	
	Servings per Container Serving size 1.00Z (1oz)			
Since States State	ar naturally smoked	Amount per serving Calories	120	
Nutrition Fac Serv.size: too (2 Amount per serving: Fact Op(13% DV), Sa Factor, Cholent, Zamp	% Daily Value*			
ters bit, term ters bit Total Sugars do (Inc.) or Participation (Shi Chi) Ince (Shi Chi), Polas, (or Ince (Shi Chi), Polas, (or	99 / #30/00 / 30 / 100 / 10 85 / 0/1, Sodium 20 / 10 (67 / 0) / 50 / 10 / 10 / 10 / 10 / 10 / 10 / 10	Total Fat 10g	13%	
Citares and Vergetation I Distributed in the International, Juni 341, Somerset, 721 9AD, Et	ad Cow's Milk, Sait, Chreata BAB by: Somerdate (Jaind Waves American Sait)	Saturated Fat 6g	30%	
and the life		<i>Trans</i> Fat		
		Cholesterol 25mg	8%	
<b>★</b> Benefits	Sodium 200mg	9%		
		Total Carbohydrate Og	0%	
With a distinctive oak-smoked flavor, our Smoked Cheddar is naturally smoked over rustic oak chips for three to four hours and aged for over 12 months. This ensures the delicious cheddar retains its creamy mouth-watering taste while offering a hint of smoke without being too overpowering. Westminster Smoked Cheddar is off white to ivory in color, firm bodied and close textured, with assertive smoky flavor. It is well rounded typical cheddar type with sharp, savory, and soft smoky creamy notes. This cheese is typically aged 7 months prior to smoking. Produced in the UK from cow's milk. Pop it on a cheese board, slice it on a sandwich, nibble it as a snack. This cheese is fantastic.		Dietary Fiber 0g	0%	
		Total Sugars 0g		
cheese board, sice it on a sandwich, hibble it as a shack. This		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 7g		
		Vitamin D 0mcg	0%	
Pasteurized Cows Milk, Salt (<15ppm E535), Starter Culture, Vegetarian Coagulant, Natural Wood Smoke	Contains:	Calcium 207mg	16%	
	(f) milk	Iron 0mg	0%	
	Free From:	Potassium 20mg	0%	
	Image: solution of the second state	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.		

Handling Suggestions

#### refrigerate

Serving Suggestions

cheese board, grilled cheese, sandwiches

## Prep & Cooking Suggestions

ready to eat

# Product Specifications

Bra	nd	Manufac			rer		Product Category	
Westm	minster GOURMET FOODS INT CHEESE 1184 Cheese Chee					eese Cheddar		
UPC	MFG	# SP	C #	GT	ĪN		Pack	Pack Desc.
	2062	7 20	629	9073500	6005492	2		1/10 LB
Gross W	ross Weight Net Weight		ght Co	Country of Origin Kos		sher Child Nutrition		
10.3	7lb	10lb	U	nited Kin	igdom	Ν	lo	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf L	ife	Storage	e Temp From/To
11.63in	7.5in	5.88in	0.3ft3	20x8	180da	ys	35°F / 37°F	

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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	200mg
Protein	7	Trans Fats		Calcium	207mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	20mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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	

### Additional Images



