



Murray's

# 2068 - Quicke's Cheddar

This produces a traditional flavor profile with a smooth consistent firm body and good texture. The color is ivory yellow, the maturation time is 12-14 months, and a flavor profile that is rich and buttery that offers outstanding depth, which develops as it reaches the back of the palate.



## \* Benefits

With a vast swathe of land, including luscious rich Devon pasture, Quicke's is a true farmstead operation. With a focus on grass-grazing and allowing our animals to spend the maximum time outside, or 'out wintering', finding a suitably hardy breed was important. The cows are a mixture of Holstein, Friesian, Montbeliard, Swedish Red, and Brown Swiss. This produces a traditional flavor profile with a smooth consistent firm body and good texture. The color is ivory yellow, the maturation time is 12-14 months, and a flavor profile that is rich and buttery that offers outstanding depth, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes.

# Nutrition Facts

Servings per Container 105  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 118**

	% Daily Value*
<b>Total Fat</b> 10.4g	<b>15%</b>
Saturated Fat 6g	<b>28%</b>
Trans Fat 0g	
<b>Cholesterol</b> 27mg	<b>9%</b>
<b>Sodium</b> 202mg	<b>8%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 7.1g	
Vitamin D 0mcg	<b>0%</b>
Calcium 207mg	<b>19%</b>
Iron 0mg	<b>0%</b>
Potassium 20mg	<b>0%</b>

\* 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.

## Ingredients

Pasteurized Cows Milk, Salt, Starter Cultures, Rennet

## Allergens

### Contains:



### Free From:



## Handling Suggestions

wrap in wax paper then place in ziplock

## Serving Suggestions

Perfect on a cheese board or ploughman's platter

## Prep & Cooking Suggestions

n/a

## Product Specifications

Brand	Manufacturer
Murray's	Somerdale International

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10219	2068	05031495000713		2/6.6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.27lb	13.22lb	United Kingdom	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.5in	7.5in	11in	0.36ft3	20x6	120days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	118	Total Fat	10.4g	Sodium	202mg
Protein	7.1	Trans Fats	0g	Calcium	207mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	27mg		
Vitamin A(U)		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

