



McCall's Cheddar

21 - Irish Cheddar Print

Irish cheddar is known world wide for it's creamery, buttery flavor, smooth texture, and lovely, light yellow color. McCall's Irish Cheddar is a prime example of traditional Irish cheese making. Try adding to you next cheese board or pairing with fruits like pears and apples.



Nutrition Facts

Servings per Container	0
Serving size	1oz
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 210mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 190mg	15%
Iron 0mg	0%
Potassium 20mg	0%

* Benefits

Irish cheddar is known world wide for it's buttery flavor, smooth texture, and lovely, light yellow color. The climate of Ireland allows for their cows to enjoy most of their lives grazing on lush, green pastures. McCall's Irish Cheddar is a prime example of traditional Irish cheese making. Irish cheddar is creamy, making it a perfect component for traditional cheese dishes but also great to pair with cured meats. Try adding to you next cheese board or pairing with fruits like pears and apples.

Ingredients

Pasteurised Cow's (milk), Salt, Microbial Rennet, Starter Culture.

⚠ Allergens

Contains:



Free From:

- crustaceans
- eggs
- fish
- peanuts
- sesame
- soy
- tree nuts
- wheat

* 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

Refrigerate

📄 Product Specifications

Brand	Manufacturer
McCall's Cheddar	McCall's Cheddar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	21	21	90820581000212		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.65lb	20lb	Ireland	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	4in	0.2ft3	10x8	140days	35°F / 37°F

Serving Suggestions

Irish cheddar is creamy making it a perfect component for traditional cheese dishes but also great to pair with cured meats. Try adding to you next cheese board or pairing with fruits like pears and apples.

Prep & Cooking Suggestions

Open and serve



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Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	210mg
Protein	7	Trans Fats	0g	Calcium	190mg
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	25mg		
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

