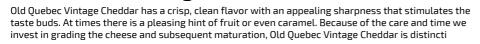


Old Quebec 25727 - **7 Year Vintage Reserve Cheddar Loaf**





	All and a second s	Nutrition Fa	cts	
	Servings per Container 160 Serving size 1.0OZ (1oz)			
State and state		Amount per serving Calories	120	
		% Da	ily Value*	
		Total Fat 10g	15%	
He is the second s		Saturated Fat 6g	30%	
	Trans Fat			
		Cholesterol 35mg	12%	
* Benefits		Sodium 190mg	8%	
-		Total Carbohydrate 1g	0%	
Old Quebec Virage Cheddar April 200 The service and the straditionally aged Canadian cheddar made in Quebec. This cheese is cured a minimum of three years a canadianally, longer. Advison service rockstra is a blond of crisons and art. The cheses maker needs to know the science and also he alive to value for clish Making service rockstra is a blond of crisons and art. The cheses maker needs to know the science and also he alive to value for clish	and is only sold when the flavor meets our standards. Actual age of this cheese will range between three and four years and vaciations in the mill, due to dimente faed and/or extruse modifions. Dif Dueber's unione moduriton proves allows the cheese	Dietary Fiber 0g	0%	
mater's craft the checker on an individual vert basis to that the natural fluxors of the milk can develop. The milk for tide Cybere Vreige necessary to crast the addic fluxor that many people accidence with sharp fluxes. Low moturus and work the long aging process to crast Following manufacture, the checker is allowed to rest for mile to theve months, after which it is graded on the basis of texture, fluxor, premium vast are selected for experite to lancared Croum, Na to continue matering. At two varies of gate the checker is readed with the selection of the checker is allowed to rest for mile to theve months, after which it is graded on the basis of texture, fluxor, premium vast are selected for experiated to lancared Croum, Na to continue matering. At two varies of gate the checker is readed with the selection of the selection of experiments and the selection of the selection	C Reddar: It 'hast reaked,' which controls the backets but does not endicate the natural healthy lactic facilit. These bacilit are in depind if allow that's characterized in thich chedar, quality cannot be unable roma, and color: Because of the low moticure level the cheese will be or unably and occasionally have some sat-like crystals. The best cheeser receiving at least an additional one-year aging time. The develops into the user's sharp Of Lowber Virtuge Cheddar.	Total Sugars 0g		
Old Quebec Vintage Cheddar has a critiq, clean flavor with an appealing sharpness that stimulates the taste buds. At times there is a ple Quebec Vintage Cheddar is distinctively robust and truly unique.	sing hint of fruit or even caramel. Because of the care and time we invest in grading the cheese and subsequent maturation, Old	Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 6g		
	,	Vitamin D 0mcg	0%	
Unpasteurized milk, bacterial culture, salt, microbial enzyme	Contains:	Calcium 2mg	0%	
	milk	Iron Omg	0%	
	Free From:	Potassium 0mg	0%	
	(S) crustaceans (O) eggs (C) fish (S) peanuts (S) soy (O) tree nuts (B) 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	🖉 Pr	oduct S	Specif	icatior	15			
Refrigerated		Brand		Manufacturer			Product Category	
	Old Quebec S. Clyde		yde Weaver Inc.		Che	Cheese Cheddar		
Serving Suggestions	UPC	MFC	5 #	SPC #	G	TIN	Pac	k Pack Desc.
Table Cheese. Cooking ingredient		CAN7	025	25727	008601	33002155	5	2/5 LB
	Gross	Weight	Net W	eight	Country of	Origin	Kosher	Child Nutrition
Prep & Cooking Suggestions	10	.1lb	10	b	Canad	a	No	
Best served at room temperature	Shipping Information							
	Length	Width	Height	: Volun	ne TlxHl	Shelf Li	fe Stora	ge Temp From/To
	7.5in	12in	15in	0.78f	t3 10x10	180day	'S	35°F / 37°F





Old Quebec 25727 - **7 Year Vintage Reserve Cheddar Loaf**



Old Quebec Vintage Cheddar has a crisp, clean flavor with an appealing sharpness that stimulates the taste buds. At times there is a pleasing hint of fruit or even caramel. Because of the care and time we invest in grading the cheese and subsequent maturation, Old Quebec Vintage Cheddar is distincti

Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	190mg
Protein	6	Trans Fats		Calcium	2mg
Total Carbohydrates…	1g	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
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



Syndigo