



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 Facts

Servings per Container 160  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 120**

	% Daily Value*
<b>Total Fat</b> 10g	<b>15%</b>
Saturated Fat 6g	<b>30%</b>
<i>Trans Fat</i>	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 190mg	<b>8%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 2mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<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.

### \* Benefits

Old Quebec Vintage Cheddar  
Aged over three years.  
Old Quebec Vintage Cheddar is a traditionally aged Canadian cheddar made in Quebec. This cheese is cured a minimum of three years and is only sold when the flavor meets our standards. Actual age of this cheese will range between three and four years and occasionally longer.  
Making excellent cheddar is a blend of science and art. The cheese maker needs to know the science and also be able to adjust for slight variations in the milk, due to climate, feed, and/or pasture conditions. Old Quebec's unique production process allows the cheese maker to craft the cheddar on an individual vat basis so that the natural flavors of the milk can develop. The milk for Old Quebec Vintage Cheddar is "heat treated," which controls the bacteria but does not eradicate the natural healthy lactic bacilli. These bacilli are necessary to create the acidic flavor that many people associate with sharp cheese. Low moisture allows the long aging process to create the depth of flavor that is characteristic of this cheddar; quality cannot be rushed!  
Following manufacture, the cheddar is allowed to rest for nine to twelve months, after which it is graded on the basis of texture, flavor, aroma, and color. Because of the low moisture level the cheese will be crumbly and occasionally have some salt-like crystals. The premium vats are selected for export to Lancaster County, PA to continue maturing. At two years of age the cheese is re-graded with the best cheese receiving at least an additional one-year aging time. This develops into the super sharp Old Quebec Vintage Cheddar.  
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### Ingredients

Unpasteurized milk, bacterial culture, salt, microbial enzyme

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Refrigerated

### Serving Suggestions

Table Cheese. Cooking ingredient

### Prep & Cooking Suggestions

Best served at room temperature

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Old Quebec	S. Clyde Weaver Inc.	Cheese Cheddar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	CAN7025	25727	00860133002155		2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.1lb	10lb	Canada	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.5in	12in	15in	0.78ft3	10x10	180days	35°F / 37°F



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## 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	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

