



**Chapel Hill**  
**2753 - Calvander**

Calvander is the most robust of the Chapel Hill Creamery farmstead cheeses.  
Use in cooking or as an incomparable table cheese.



# Nutrition Facts

<b>Servings per Container</b>	<b>0</b>
<b>Serving size</b>	
<hr/>	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<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

Product description: Calvander is the most robust cheese that we produce and is a 3-time winner of the Best in Show ribbon at the NC State Fair. Inspired by Asiago, Calvander is aged for 7+ months, and is simply bursting with flavor! Its buttery and walnut characteristics are balanced by a piquant tang. We named this cheese after Calvander Crossroads, the site of the 19th century Calvin Andrews schoolhouse just minutes from the Creamery. Shave this cheese over pasta al dente or grate finely to make pesto. Add to a bchamel for serving over chicken, or mix with our Hickory Grove to give macaroni and cheese a real kick. And Calvander makes the perfect flavor-forward cheese for your cheeseboard!

## Ingredients

Milk, Salt, Rennet, Cultures

## ⚠ Allergens

### Contains:

milk

### Free From:

crustaceans eggs fish peanuts  
 soy tree nuts wheat

## Handling Suggestions

See label for suggestions

## Serving Suggestions

Grating, melting and heating as is.

## Prep & Cooking Suggestions

See label for suggestions

## 📄 Product Specifications

Brand	Manufacturer
Chapel Hill	CHAPEL HILL CREAMERY

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	10	2753			1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10lb	9.8lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	10in	4in	0.23ft3	16x10	730days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	0	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
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

