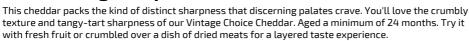
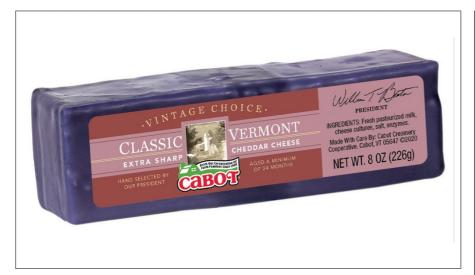


Cabot

289 - Vintage Purple Wax Cheddar Bar







Benefits

Aged for 24 months by Cabots expert cheese makers, our Vintage Choice Cheddar packs a flavor so smooth, buttery, and unforgettable, its about to steal the show on your next cheeseboard. Bring this luscious, premium cheddar to room temperature to coax out every morsel of complexity and robust sharpness. The aging process gives Vintage Choice its characteristic crumble and subtle nuttiness. Pair it with tart apples, candied nuts, savory charcuterie, and a smear of your favorite whole grain mustard. Even better, our generous 1 lb. block gives you even more of the bold cheddar flavor youre craving, so go ahead, have another bite.

Ingredients	▲ Allergens	
Pasteurized milk, cheese cultures, salt, enzymes.	Contains: in milk Free From:	
	crustaceans eggs fish peanuts	

Nutrition Facts

Servings per Container 32 Serving size 1.00Z (1oz)

Amount per serving Calories

110

0/ 5	
% Di	aily Value*
Total Fat 9g	12%
Saturated Fat 6g	30%
<i>Trans</i> Fat	
Cholesterol 30mg	10%
Sodium 200mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
Vitamin D 0mcg	0%
Calcium 194mg	15%
Iron 0mg	0%
Potassium 20mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

35-45F

Serving Suggestions

Try it with fresh fruit or crumbled over a dish of dried meats for a layered taste experience.

Prep & Cooking Suggestions

Ready To Eat

Pro

Product Specifications

Brand	Manufacturer	Product Category
Cabot	Cabot Creamery	Cheese Cheddar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
078354702864	286	289	10078354702861		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.2lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12in	16in	9in	1ft3	21x7	240days	35°F / 37°F





Cabot

289 - Vintage Purple Wax Cheddar Bar



This cheddar packs the kind of distinct sharpness that discerning palates crave. You'll love the crumbly texture and tangy-tart sharpness of our Vintage Choice Cheddar. Aged a minimum of 24 months. Try it with fresh fruit or crumbled over a dish of dried meats for a layered taste experience.

Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	200mg
Protein	7	Trans Fats		Calcium	194mg
Total Carbohydrates	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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	

0	Additional Images					

