



Karst

34045 - Cave Aged Karst Block

Aged cheese with smooth texture, Karst has the earthy, nuttiness of gruyere while also having the sharpness of the cheddar. Karst is wonderful sliced or chunked for a cheese plate and also melts beautifully in recipes.



* Benefits

Karst is an example of fine American outside-the-box craftsmanship. It's a natural rind cheddar that has had Gruyere cultures added to it, making it a perfect balance of cheddar and gruyere. The earthy, nuttiness of gruyere complements the sharpness of the cheddar making this cheese a staple for every cheese lover. Karst is wonderful sliced or chunked for a cheese plate and also melts beautifully in recipes. Try it with an English Ale and fig jam if you want to live your best cheese life. It also makes a killer mac and cheese. It is produced and aged in Vermont by our great friends The Cellars at Jasper Hill. It is aged a minimum of 7 months to create its flavor profile! We know the cheese is finished when the perfect balance of savory depth, lactic brightness, and salty caramel sweetness is achieved. These qualities pair exceptionally well with American pale ales, farmhouse ciders, and medium-bodied red wines.

Nutrition Facts

Servings per Container **640**
Serving size **28g**

Amount per serving
Calories 120

% Daily Value*

Total Fat 9g **12%**
Saturated Fat 6g **30%**
Trans Fat

Cholesterol 30mg **10%**

Sodium 180mg **8%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugar **0%**

Protein 7g

Vitamin D 0mcg **0%**

Calcium 216mg **17%**

Iron 0mg **0%**

Potassium 20mg **0%**

* 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.

Ingredients

Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Store refrigerated at 35-45 degrees.

Serving Suggestions

This aged cheese is a great cheeseboard centerpiece, but also perfect for melting recipes and pasta dishes. Try it with apricots, cherries, or even dark chocolate.

Prep & Cooking Suggestions

Ready to eat sliced on a cheeseboard or grate for your favorite recipes.

📄 Product Specifications

Brand	Manufacturer	Product Category
Karst	Karst	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	V5S100	34045	90814836020322		1/40 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
41lb	40lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.5in	12.1in	7.3in	0.79ft3	5x10	98days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	9g	Sodium	180mg
Protein	7	Trans Fats		Calcium	216mg
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(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

