



Karst

34046 - Cave Aged Karst Loaf

Karst is a natural rind cheddar that has Gruyere cultures added to it. The earthy, nuttiness in this cheese is brought to life by a unique blend of cultures and complements the sharpness of the cheddar, making this cheese a staple for cheese lovers.



Nutrition Facts

Servings per Container 160
Serving size (28g) (1oz)

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 Added Sugar	0g	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.

* Benefits

Karst is an example of fine American "outside-the-box" craftsmanship. It is a natural rind cheddar that has Gruyere cultures added to it, creating the world's first Alpine/Cheddar hybrid. The earthy, nuttiness in this cheese is brought to life by these unique blend of cultures and complements the sharpness of the cheddar, making this cheese a staple for every cheese lover. Try it with an English Ale and fig jam if you want to live your best cheese life.

Ingredients

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

Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate

Product Specifications

Brand	Manufacturer	Product Category
Karst	Karst	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	34045	34046	90820581340462		2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.33lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	4in	0.2ft3	20x8	180days	35°F / 37°F

Serving Suggestions

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

Prep & Cooking Suggestions

Ready to go



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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-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

