



Karst

34047 - Cave Aged Karst Cuts

Karst is 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.



Nutrition Facts

Servings per Container	
Serving size	1oz(28g)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	30%
<i>Trans Fat</i>	
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%

* 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:



* 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.

Handling Suggestions

Refrigerate

📄 Product Specifications

Brand	Manufacturer	Product Category
Karst	Karst	Cheese

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.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	34045	34047	90820581340479		1/10 LB

Prep & Cooking Suggestions

Ready to go

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.37lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	5.88in	0.3ft3	20x8	180days	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

