



Karst  
34048 - Cave Aged Karst Cuts

Karst is a natural rind cheddar that has had Gruyere cultures added, 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.



\* 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. Try it with an English Ale and fig jam if you want to live your best cheese life.

Ingredients

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

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 soy tree nuts wheat

Nutrition Facts

Servings per Container 8  
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 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.

Handling Suggestions

Refrigerate

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

📄 Product Specifications

Brand	Manufacturer	Product Category
Karst	Karst	Cheese Specialty

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581340483	34045	34048	10820581470484		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.63lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	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(IU)•		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

