



Carr Valley
34996 - Cave Aged Marisa Wheel



A cave aged beauty! This natural-rind variety gets its complex, sweet and slightly rambunctious flavors from open-air cave aging. Made with Wisconsin sheep milk and open air aged for a truly unique flavor that has won the top awards at both International and National competitions.



✳ Benefits

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Gold 2019 World Cheese Awards
 1st Runner Up 2019 American Cheese Society Comp
 1st Place 2019 Health Transformation Cheese Contest
 1st Place 2019 Low Fat/Water in Dairy Competition
 1st Place 2019 Wisconsin Cheese Contest
 "Super Sheep" 2019 World Cheese Awards
 1st Place 2019 Q.I.L. Cheese Contest
 "Super Sheep" 2019 World Cheese Awards
 1st Place 2019 Q.I.L. Cheese Contest
 1st Place 2019 World Cheese Awards
 Winner 2019 International Cheese Awards

About Carr Valley: Carved and Categorized by the Cook family, Carr Valley Cheese Company is over one-hundred years old. Nestled amongst the rolling hills and lush pastures of central Wisconsin, we remain one of Wisconsin's traditional cheese plants, famous for making cheese the old-fashioned way! Carr Valley Cheese has been featured in several food and travel magazines and other national and regional Wisconsin Cheese books. Our Carr Valley Cave Aged Cheese is a true Wisconsin treasure. As a fourth-generation cheesemaker, he realized his cheesemaking dream when he saw 100 and now owns and operates four cheese plants and eight goat cheese stores in Wisconsin. As a Certified Master Cheesemaker, he has won more top national and international awards than any other cheesemaker in North America. As a fourth-generation cheesemaker, he realized his cheesemaking dream when he saw 100 and now owns and operates four cheese plants and eight goat cheese stores in Wisconsin. As a company, Carr Valley Cheese began in 1926, and today is best known for producing high-quality, artisanal aged Cheddars, Colby, Longhorn, Apple, and Sheep milk, full-fat, organic cream cheese, and Carr Valley's own products more than 100 original varieties. We make cheese the old-fashioned way. We love, with a goal of producing high-quality cheese with outstanding flavor. Each original Snow White Goat Cheedar won the 1st place "Best of Show" Award at the 2005 American Cheese Society Competition.

Ingredients

Pasteurized cultured sheep milk, salt, enzymes, and natural mold.

⚠ Allergens

Contains:

🥛 milk

Free From:

🦀 crustaceans 🥚 eggs 🐟 fish 🥜 peanuts
 🌱 sesame 🫘 soy 🌳 tree nuts 🌾 wheat

Nutrition Facts

Servings per Container **160**
 Serving size **1.00Z (1oz)**

Amount per serving
Calories **110**

% Daily Value*

Total Fat 8g	12%
Saturated Fat 5g	27%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 120mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 250mg	25%
Iron 0mg	0%
Potassium 27mg	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 UNIT UPC:
 812019020272

Serving Suggestions

Amazing on a cheeseboard

Prep & Cooking Suggestions

best served room temperature

📋 Product Specifications

Brand	Manufacturer
Carr Valley	Carr Valley Cheese Co

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
812019020272	1048	34996	00812019020272		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.56lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.57in	10.57in	6.4in	0.41ft3	12x7	120days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	120mg
Protein	7	Trans Fats	0g	Calcium	250mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	27mg
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

