



Plymouth

40036 - Black Truffle Cheddar Cuts

8 oz. block. Black Truffle is the delicate mingling of the Original Plymouth recipe sailed metaphorically to the shores of Tuscany. In the Italian tradition, truffle cheeses are typically made with sheeps milkbut this pioneer is a raw cow milk version, aged for sixty days, infused with real truffl



Nutrition Facts

Servings per Container 8
Serving size 1.00Z (1oz)

Amount per serving
Calories 120

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 200mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 180mg	14%
Iron 0.2mg	1%
Potassium 30mg	1%

* 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

8 oz. block. Black Truffle is the delicate mingling of the Original Plymouth recipe sailed metaphorically to the shores of Tuscany. In the Italian tradition, truffle cheeses are typically made with sheeps milkbut this pioneer is a raw cow milk version, aged for sixty days, infused with real truffl

Ingredients

Raw Cow Milk, Culture, Rennet, Salt, Black Truffle shavings

⚠ Allergens

Contains:



Free From:



Handling Suggestions

refrigerate after opening

Serving Suggestions

Serve at room temperature

Prep & Cooking Suggestions

Cut into pieces

📄 Product Specifications

Brand	Manufacturer	Product Category
Plymouth	Plymouth Artisan Cheese	Cheese Cheddar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
868812000270	BT	40036	00868812000270		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.32lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.25in	6in	4in	0.14ft3	8x4	250days	35°F / 37°F



Plymouth
40036 - Black Truffle Cheddar Cuts

8 oz. block. Black Truffle is the delicate mingling of the Original Plymouth recipe sailed metaphorically to the shores of Tuscany. In the Italian tradition, truffle cheeses are typically made with sheeps milkbut this pioneer is a raw cow milk version, aged for sixty days, infused with real truffl



Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	200mg
Protein	6	Trans Fats		Calcium	180mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0.2mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
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

