

Black Creek

420397 - Aged 3 Years Extra Sharp Cheddar Cu



Black Creek Extra Sharp Cheddar Cheese is made using these same time-honored traditions and carefully aged for three years to build a full, richly sharp flavor and delightfully crumbly texture...



* Benefits

For over a century, farm fresh milk from the heart of Americas Dairyland has been finely crafted into classic, naturally-aged cheeses under the watchful eyes of Wisconsin Cheesemakers. Black Creek Extra Sharp Cheddar Cheese is made using these same time-honored traditions and carefully aged for three years to build a full, richly sharp flavor and delightfully crumbly texture. This memorable Cheddar cheese makes a perfect addition to a cheese plate and adds delectable depth to casseroles. Serve with a full-bodied merlot for a treat you wont soon forget.

Ingredients	▲ Allergens		
Cultured Pasteurized Milk, Salt, Enzymes, Annatto (Color)	Contains: in milk Free From: contains: in milk Free From: in contains: in milk in peanuts in soy (ii) tree nuts (ii) wheat		

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving

IU
alue*
12%
25%
8%
9%
0%
0%
0%
0%
15%
0%
0%
t

a day is used for general nutrition advice.

Handling Suggestions

Refreigerate

Serving Suggestions

Add to cheese plate and adds delectable depth to casseroles. Slice and serve over warm apple pie

Prep & Cooking Suggestions

Open package and serve



Product Specifications

Brand Manufacturer		Product Category	
Black Creek	Saputo Cheese USA Inc	Cheese	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
075805202942	1009800	420397	10075805302946		12/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.55lb	5.25lb	United States	No	

Shipping Information							
Length Width Height Volume TlxHl Shelf Life Storage Temp Fro					Storage Temp From/To		
11.5in	5.6in	5.7in	0.21ft3	24x6	113days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	200mg
Protein	7	Trans Fats		Calcium	190mg
Total Carbohydrates···	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		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



