

#### **Red Apple**

# 4262 - Apple Smoked Cheddar Bar



Red Apple Smoked Cheddar is an all natural smoked cheese, not processed like most smoked cheddar types. Our cheese is naturally smoked and does not use a liquid smoked flavoring. Wisconsin's finest brand of all natural smoked Cheddar, it's perfectly aged with a pronounced clean smooth finish.



#### \* Benefits

Produced by Red Apple Cheese LLC, a 30-year-old family-owned business, our Apple smoked Cheddar is made from all natural Cheese. Apple Smoked cheese is naturally cold smoked with apples and hardwoods creating our unique natural smoked flavor. Aged to perfection, this cheese has a sharp cheddar bite with a hint of natural cold smoked apple flavor. It goes great with any type of Ale or Beer. This cheese is Kosher, Vegetarian, Milk and a great source of protein rich in calcium. It has a long shelf life of 8 months from production.

Ingredients	Allergens
Cultured Pasteurized Milk, Salt, Enzymes	Contains:
	Free From:  So crustaceans O eggs of fish opeanuts  So soy of tree nuts wheat

# **Nutrition Facts**

Servings per Container 8 Serving size 1.00Z (10z)

Amount per serving

110

Calories	110
% Da	ily Value*
Total Fat 9g	12%
Saturated Fat 5g	25%
<i>Trans</i> Fat	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 150mg	12%
Iron 0mg	0%
Potassium 0mg	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

Must be kept refrigerated until use. Can be stored back under refrigeration provided cheese is wrapped tightly with a multipurpose sealing wrap.

#### Serving Suggestions

Product can sliced, chunked, or cubed and served with your favorite beer or ale. It can also be cut into cubes or wedges for your favorite cheese platter.

### Prep & Cooking Suggestions

Must be kept refrigerated until use. Recommend product be taken out of refrigeration approximately 30 minutes before serving.



#### **Product Specifications**

Brand		Manufac	turer	Product Category			
Red Apple	R	Red Apple Cheese			Cheese		
UPC	MFG #	SPC#	GTIN		Pack	Pack Desc.	
604262002088	SCheBr8z	4262	10604262002085			14/8 OZ	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.5lb	7lb	United States	Yes	

Shipping Information								
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To		
8.8in	9.3in	5in	0.24ft3	20x12	240days	35°F / 37°F		





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# Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	180mg
Protein	7	Trans Fats		Calcium	150mg
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	30mg		
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



