

#### Quickes

#### 45059 - Devonshire Red Wedge



Farmstead, handcrafted Red Leicester style cheese using milk from grass-fed cows, clothbound and naturally matured on a 500-year-old farm in Devon, UK. This cheese is aged 6 months with a vibrant, full-flavor.



#### \* Benefits

Farmstead, handcrafted Red Leicester style cheese using milk from grass-fed cows, clothbound and naturally matured on a 500-year-old farm in Devon, UK. This cheese is aged 6 months with a vibrant, full-flavor. It is a distinctive take on a classic Red Leicester, with a crumbly texture, fresh, nutty flavors and a lemony creaminess. Rewarding with Riesling or rioja, superb with savory biscuits or shepherds pie. Makes a highly photographable and delicious cheese toastie. Made with pasteurized cows milk (vegetarian). Flavour profile: initial taste is lemon peel, mid taste is creamy, with a lemony, salty after taste

Ingredients	▲ Allergens		
Cows milk, salt, starter culture, rennet, Annatto	Contains:		
	Free From:  year crustaceans eggs fish peanuts soy tree nuts wheat		

# **Nutrition Facts**

Servings per Container 64 Serving size 1.00Z (10z)

# Amount per serving

106

Value* 15% 29%
29%
9%
8%
0%
0%
0%
0%
0%
0%
0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

#### Handling Suggestions

Once open, wrap in wax paper or parchment and place in zip lock bag

## **Serving Suggestions**

Grilled cheese, cheese board, snacking, entertaining

#### Prep & Cooking Suggestions

n/a

# Product Specifications

Brand	Manufacturer	Product Category
Quickes	Somerdale International	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	4075	45059	05031495000676		1/4.00 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.68lb	16lb	United Kingdom	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
7.8in	7.8in	4.3in	0.15ft3	30x12	117days	35°F / 37°F	





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## Nutrition Analysis - By Measure

Calories	106	Total Fat	9g	Sodium	186mg
Protein	7.45	Trans Fats		Calcium	0.21mg
Total Carbohydrates•••	0.03g	Saturated Fat	5.7g	Iron	0mg
Sugars	0.03g	Added Sugars	0g	Potassium	21mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	28mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate	olate Riboflavin		
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



