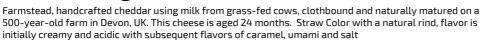


Quickes

46096 - Vintage Cheddar Print







* Benefits

Farmstead, handcrafted using milk from grass-fed cows, clothbound and naturally matured on a 500-year-old farm in Devon, UK. This cheese is aged 24 months. The oldest in the Quickes range, this is a rich, intense cheese with a delightfully crumbly texture and huge depth of flavour - from umami to buttery, to salted caramel. Splendid with chardonnay or cabernet sauvignon; adds personality to pesto. Made with pasteurised cows milk. Flavor profile: initial taste is sweet and caramel, mid taste is buttery, sharp, with a salty after taste and umami present all the way through.

Ingredients	▲ Allergens		
Cow's Milk, salt, starter culture, rennet	Contains: (i) milk Free From:		
	crustaceans eggs fish peanuts sesame soy tree nuts wheat		

Nutrition Facts

Servings per Container Serving size 1.00Z (1oz)

Amount per serving Calories

120

Calonies	120
% C	Daily Value*
Total Fat 10.4g	16%
Saturated Fat 6.58g	35%
Trans Fat 0g	
Cholesterol 28mg	10%
Sodium 186mg	8%
Total Carbohydrate 0.03g	0%
Dietary Fiber 0g	0%
Total Sugars 0.03g	
Includes 0g Added Sugar	0%
Protein 7.45g	
Vitamin D 0mcg	0%
Calcium 207mg	21%
Iron 0mg	0%
Potassium 27.4mg	1%

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

Manufacturer

a day is used for general nutrition advice.

Handling Suggestions

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

Serving Suggestions

Slice on a sandwich, chunk on a cheese board, nibble with some almonds and dates.

Prep & Cooking Suggestions

n/a



Product Specifications

Brand

Quickes		Somerdale International			
UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
	46096	46096	05031495000775		1/15 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.5lb	15lb	United Kingdom	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	14in	10in	6in	0.49ft3	12x8	90days	35°F / 37°F





Quickes

46096 - Vintage Cheddar Print



Farmstead, handcrafted cheddar using milk from grass-fed cows, clothbound and naturally matured on a 500-year-old farm in Devon, UK. This cheese is aged 24 months. Straw Color with a natural rind, flavor is initially creamy and acidic with subsequent flavors of caramel, umami and salt

Nutrition Analysis - By Measure

Calories	120	Total Fat	10.4g	Sodium	186mg
Protein	7.45	Trans Fats	0g	Calcium	207mg
Total Carbohydrates•••	0.03g	Saturated Fat	6.58g	Iron	0mg
Sugars	0.03g	Added Sugars	0g	Potassium	27.4mg
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		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images		

