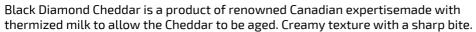
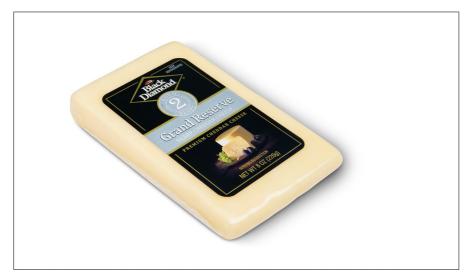


#### **Black Diamond**

### 46666 - White Cheddar Cuts







### \* Benefits

With craftsmanship, dedication, and pride. Like a fine wine, Black Diamond Cheddar requires quality ingredients, the skilled eye and palate of a master craftsman, and years of careful aging. Black Diamond Cheddar is a product of renowned Canadian expertisemade with thermized milk to allow the Cheddar to be aged. Creamy texture with a sharp bite. Salt crystals become larger with age, making the cheese more crumbly.

Ingredients	▲ Allergens
CULTURED MILK, SALT, ENZYMES CONTAINS: MILK	Contains:  in milk  Free From:  contains:  in milk  Free server:  contains:  in milk  in milk  in milk  in milk  in milk  in peanuts  in milk  in m

# **Nutrition Facts**

Servings per Container 1.00Z (1oz) Serving size

**Amount per serving** Calories

120

Oalones	120
% [	Daily Value*
Total Fat 10g	13%
Saturated Fat 6g	32%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 201mg	15%
Iron 0mg	0%
Potassium 20mg	0%

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

a day is used for general nutrition advice.

#### **Handling Suggestions**

Keep refrigerated

## Serving Suggestions

Serve on a cheese board with crackers, toasted breads, and accompaniments such as dried and fresh fruit, olives, nuts, and chutney.

#### Prep & Cooking Suggestions

Keep refrigerated until ready to use.

#### Product Specifications

Brand	Manufacturer	
Black Diamond	Lactalis Deli Inc	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	#0120160	46666	90070153201602		1/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.75lb	5lb	Canada	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.9in	6.9in	4.7in	0.19ft3	40x7	238days	35°F / 37°F





# Black Diamond 46666 - White Cheddar Cuts



Black Diamond Cheddar is a product of renowned Canadian expertisemade with thermized milk to allow the Cheddar to be aged. Creamy texture with a sharp bite.

# Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	190mg
Protein	7	Trans Fats	0g	Calcium	201mg
Total Carbohydrates···	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
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	

0	Additional Images					

