

#### **New Bridge**

#### 49550 - Mild Cheddar Cuts



New Bridge Mild Cheddar is made from pasteurized cows milk and aged for 3 months, developing a subtle milky flavor with a smooth, springy texture. Its light yellow or orange hue shines, while the flavor has a hint of butter and mild acidity.



#### \* Benefits

Mild Cheddar cheese goes through the shortest aging process, usually only a few months, to produce a smooth flavor that is not at all bitter. New Bridge cheeses are extremely versatile cheeses that are excellent for everyday use and will surely find a place in your favorite recipes. Cheddar is the ultimate in versatile cheeses. Use it for breakfast on a skillet dish, on cheese platters, or try with a apple pie for a twist!

Ingredients	A Allergens	
Cultured Pasteurized Milk, Salt, Enzymes, Color Added	Contains:  in milk  Free From:	
	crustaceans eggs fish peanuts sesame soy tree nuts wheat	

# **Nutrition Facts**

Servings per Container 160 Serving size 1.00Z (10z)

Amount per serving Calories

110

<u> </u>	
% Da	ily Value*
Total Fat 6g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 28mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	_
Vitamin D 0mcg	0%
Calcium 200mg	20%
	0%
Iron 0mg	
Potassium 21mg	0%
* The % Daily Value (DV) tells you how much	n 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

Store refrigerated.

#### Serving Suggestions

Cheddar is the ultimate in versatile cheeses. Use it for breakfast on a skillet dish, on cheese platters, or try with a apple pie for a twist!

#### Prep & Cooking Suggestions

Ready to Go

# Product Specifications

Brand	Manufacturer
New Bridge	New Bridge

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	49550	49550	90820581995501		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.37lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.63in	7.5in	5.88in	0.3ft3	20x8	180days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	6g	Sodium	180mg
Protein	6	Trans Fats	0g	Calcium	200mg
Total Carbohydrates	1g	Saturated Fat	5g	Iron	0mg
Sugars	0g	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		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

