

Domestic 5660 - Muenster Loaf

Muenster is an American imitation of French Munster cheese. Moist and soft in texture, the cheese can develop a strong, pungent aroma if properly aged.



| | | Nutrition Fa | cts | |
|--|--|--|------------|--|
| | | Servings per Container 96 Serving size About2 (28g) | | |
| | | Amount per serving Calories | 100 | |
| | | % Da | ily Value* | |
| | | Total Fat 8g | 10% | |
| | | Saturated Fat 5g | 25% | |
| | | Trans Fat | | |
| | | Cholesterol 30mg | 10% | |
| * Benefits | | Sodium 150mg | 7% | |
| Crafted with care and sincere attention to quality we make our cheese with rBST free cow's milk. Muenster Cheese carries consistent quality and flavor every time. This Muenster carries exceptional flavor and melt ability for sandwiches, pizzas, and macaroni. | | Total Carbohydrate 1g | 0% | |
| | | Dietary Fiber 0g | 0% | |
| | | Total Sugars 0g | | |
| | | Includes 0g Added Sugar | 0% | |
| Ingredients | Allergens | Protein 6g | | |
| PASTEURIZED MILK, SALT, CHEESE CULTURE, ENZYMES, ANNATTO COLORING. | Contains: | Vitamin D 0mcg | 0% | |
| | | Calcium 185mg | 14% | |
| | (f) milk | Iron 0mg | 0% | |
| | Free From: | Potassium 25mg | 1% | |
| | (Section of the section of the secti | * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice. | | |

Product Specifications Handling Suggestions Refrigerate Brand Manufacturer Product Category Domestic Klondike Cheese - Kryssos Cheese Natural Other Serving Suggestions UPC MFG # SPC # Pack Desc. GTIN Pack See label for suggestions 77226NLB 5660 90084587300176 2/6 LB Gross Weight Net Weight Country of Origin Kosher Child Nutrition 13.44lb 12lb **United States** No Prep & Cooking Suggestions **Shipping Information** Ready to eat Length Width Height Volume TIxHI Shelf Life Storage Temp From/To 0.3ft3 18x9 35°F / 37°F 11.5in 9in 5in 80days





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Nutrition Analysis - By Measure

| Calories | 100 | Total Fat | 8g | Sodium | 150mg |
|----------------------|-----|---------------------|------|----------------|-------|
| Protein | 6 | Trans Fats | | Calcium | 185mg |
| Total Carbohydrates… | 1g | Saturated Fat | 5g | Iron | 0mg |
| Sugars | Og | Added Sugars | Og | Potassium | 25mg |
| Dietary Fiber | Og | 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



