



Tillamook

# 6206 - Smoked Cheddar Bar

60 days of natural aging. Then it's cold-smoked for 9 hours in 100% hickory wood smoke until its color is a warm glow. It has a savory, buttery-smooth cheddar flavor.



## Nutrition Facts

Servings per Container 32  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 120**

	% Daily Value*
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 200mg	<b>9%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 180mg	<b>14%</b>
Iron 0mg	<b>0%</b>
Potassium 30mg	<b>1%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

We start with 60 days of natural aging. Then it's cold-smoked for 9 hours in 100% hickory wood smoke until its color is a warm glow. It has a savory, buttery-smooth cheddar flavor. Firm and creamy texture with aromas of smoke, sweet hickory, butter and cheddar. Bake this buttery smooth cheese into crispy coins, stir it into smoky corn cheddar chowder

### Ingredients

Cultured Milk, salt, enzymes, annatto (color) natural wood, smoke.  
Contains: Milk

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Keep refrigerated until ready to serve.

### Serving Suggestions

Bake this buttery smooth cheese into crispy coins, stir it into smoky corn cheddar chowder. Bake it into a gorgeously gooey cheese dip.

### Prep & Cooking Suggestions

Remove from refrigerator and it is ready to serve or add to your favorite recipe.

### Product Specifications

Brand	Manufacturer	Product Category
Tillamook	Tillamook County Creamery	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
072830002066	6206	6206	00072830002066		6/2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13lb	12lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11.4in	8.1in	3.9in	0.21ft3	17x9	180days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	200mg
Protein	6	Trans Fats		Calcium	180mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		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

