



Deer Creek

62333 - 5 Year White Cheddar Private Reserv

As cheese ages, nuances in body, texture, and flavor develop and change over time. Deer Creeks team of Wisconsin licensed cheese graders works closely to hand select vats that have retained the taste, texture, and quality of a highly revered Cheddar, even after five years of aging.



Nutrition Facts

Servings per Container72

Serving size1.00Z (1oz)

Amount per serving

Calories120

	% Daily Value*
Total Fat 10g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 170mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 201mg	15%
Iron 0mg	0%
Potassium 22mg	0%

\* 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

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Ingredients

Cultured Pasteurized Milk, Salt, Enzymes

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 sesame soy tree nuts wheat

Handling Suggestions

Keep Refrigerated UNIT UPC:  
898226002102

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

Remove wrapping

Product Specifications

Brand	Manufacturer
Deer Creek	The Artisan Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
898226002102	DC05D060	62333	10898226002642		12/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.13lb	4.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9in	8in	3.9in	0.16ft3	20x12	240days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	170mg
Protein	6	Trans Fats	0g	Calcium	201mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	22mg
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	

Additional Images

