



New Bridge  
81304 - 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.



Nutrition Facts

Servings per Container  
Serving size 1.00Z (1oz)

Amount per serving  
Calories 110

% Daily 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%
Iron 0mg	0%
Potassium 21mg	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

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 an apple pie for a twist!

Ingredients

Cultured Pasteurized Milk, Salt, Enzymes, Color Added

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 sesame soy tree nuts wheat

Handling Suggestions

Store refrigerated. UNIT UPC: 820581813048

Serving Suggestions

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Prep & Cooking Suggestions

Ready to Go

Product Specifications

Brand	Manufacturer
New Bridge	New Bridge

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581813048	10820581813045	81304	10820581813045		12/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.2lb	5.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.38in	5in	0.18ft3	28x8	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	

Additional Images

