



Singletons

8872 - Double Gloucester

Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate.



Nutrition Facts

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

Amount per serving
Calories 110

| | % Daily Value* |
|------------------------------|----------------|
| Total Fat 9.5g | 14% |
| Saturated Fat 6g | 30% |
| <i>Trans Fat</i> | |
| Cholesterol 28mg | 9% |
| Sodium 165mg | 7% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 7g | |
| Vitamin D 0mcg | 0% |
| Calcium | 10% |
| Iron 0mg | 0% |
| Potassium | % |

* 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

Double Gloucester has a smooth, buttery texture. with a mellow, pleasant flavor of milk and cream. The color of this gourmet cheese comes from a vegetable dye called annatto.

Ingredients

Pasteurized cow's milk, salt, dairy cultures, color annatto, clotting enzyme

⚠ Allergens

Contains:



Free From:



Handling Suggestions

ready to eat

Serving Suggestions

cheese board

Prep & Cooking Suggestions

ready to eat

📄 Product Specifications

| Brand | Manufacturer | Product Category |
|------------|-------------------------------|------------------|
| Singletons | GOURMET FOODS INT CHEESE 1184 | Cheese Specialty |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|-------|-------|----------------|------|------------|
| | 8872 | 8872 | 90820581988725 | | 1/10 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 10.37lb | 10lb | United Kingdom | No | |

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



Singletons

8872 - Double Gloucester

Double Gloucester is one of the oldest cheeses made in England. Firm and crumbly in texture, yet smooth on the palate.



Nutrition Analysis - By Measure

| | | | | | |
|------------------------|-----|---------------------|------|--------------|-------|
| Calories | 110 | Total Fat | 9.5g | Sodium | 165mg |
| Protein | 7 | Trans Fats | | Calcium | |
| Total Carbohydrates... | 1g | Saturated Fat | 6g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 28mg | | |
| Vitamin A(U) | | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12 | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

