

#### **Red Witch**

#### 901387 - The Red Witch Cheese Wheel



A great snacking cheese with a flavor and texture profile that suits most palates a creamy mouthfeel, sweet with a pleasant, piquant kick and a long, smooth finish. This cheese is made with raw cows milk and is aged 5 months.



#### \* Benefits

A great snacking cheese with a flavor and texture profile that suits most palates a creamy mouthfeel, sweet with a pleasant, piquant kick and a long, smooth finish. Its also great for melting. It was created to go with the beers, liqueurs, and wines enjoyed during Switzerlands carnival season. This cheese is made with raw cows milk and is aged 5 months.

Ingredients	▲ Allergens
Unpasteurized Cow's Milk, Salt, Rennet, Cheese Cultures. Rind not edible.	Contains:  in milk  Free From:  contains:  in milk  Free From:  so crustaceans  on eggs  fish  on peanuts  on soy  wheat

# **Nutrition Facts**

Servings per Container 208 1.00Z (1oz) Serving size

Amount per serving Calories

116

Calones	110
% [	Daily Value*
Total Fat 10g	17%
Saturated Fat 6g	32%
Trans Fat 0g	
Cholesterol 30mg	11%
Sodium 200mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 195mg	15%
Iron 0.18mg	1%
Potassium 0mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

# **Handling Suggestions**

Keep refridgerated

# Serving Suggestions

Slice and serve with wine, beer, or liqueur.

## Prep & Cooking Suggestions

Slice and serve. Rind not edible.

### Product Specifications

		Má	anufacture	er				
Red Witch				Forever Cheese				

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	CH321	901387	94011946906164		1/13 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14lb	13lb	Switzerland	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	13in	13in	4.5in	0.44ft3	6x10	156days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	116	Total Fat	10g	Sodium	200mg
Protein	6	Trans Fats	0g	Calcium	195mg
Total Carbohydrates…	0g	Saturated Fat	6g	Iron	0.18mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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	

0	Additional Images		

