



New Bridge

# 91422 - Old Fashioned Hoop Cheddar

Hoop cheese is a mild, slightly salty cheese with a rubbery texture when young which becomes sharp and crumbly if allowed to age. It is an excellent cooking ingredient that is used to give a creamy texture to the dish without changing the flavor or making it stickier.



## Nutrition Facts

Servings per Container **8**  
Serving size **1.0OZ (1oz)**

Amount per serving  
**Calories 110**

% Daily Value\*

<b>Total Fat</b> 9g	<b>12%</b>
Saturated Fat 5.9g	<b>30%</b>
Trans Fat	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 170mg	<b>7%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 7g	
Vitamin D 0.2mcg	<b>1%</b>
Calcium 260mg	<b>20%</b>
Iron 0.18mg	<b>1%</b>
Potassium 47mg	<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

Hoop Cheese (also known as Bakers or Red Ring cheese) is a simple, traditional cheese made only from cow's milk, where the whey has been drained out completely and then placed in a round mold called a hoop. Some people call it Red Ring cheese because of the red wax coating. Though sometimes compared to farmer's cheese, it is different because no cream or salt is added to the cheese. Since the cheese is not aged, the texture remains soft and it spoils very fast.

Hoop cheese is a mild, slightly salty cheese with a rubbery texture when young which becomes sharp and crumbly if allowed to age. The color of the pate is rich yellow with a subtle nutty flavor. It is an excellent cooking ingredient that is used to give a creamy texture to the dish without changing the flavor or making it stickier. Use it to make grilled sandwiches, macaroni and cheese, or have it with crackers or fruits. Best in Class, First Place in the 2022 World Championship Cheese Contest! Our Hoop Cheddar is irresistibly delicious. Dipped in red wax, these wedges are visually appealing so they work great for gatherings, special occasions or charcuterie displays. A vibrant nutty flavor lends itself to a wide variety of uses in recipes.

### Ingredients

Pasteurized milk, cheese culture, salt, enzymes, annatto (color).

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

33-41 degrees

### Serving Suggestions

1 ounce

### Prep & Cooking Suggestions

Unwrap to take out of package. Then cube, slice or shred - ready to eat or add to recipes

### 📄 Product Specifications

Brand	Manufacturer	Product Category
New Bridge	New Bridge	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581914226	D8HOOPCHED	91422	10820581914223		20/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.05lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16in	8in	4.5in	0.33ft3	15x10	340days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	170mg
Protein	7	Trans Fats		Calcium	260mg
Total Carbohydrates...	0g	Saturated Fat	5.9g	Iron	0.18mg
Sugars	0g	Added Sugars	0g	Potassium	47mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)		Vitamin D	0.2mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

