

Carr Valley 994701 - **Port Salue**



This perfect artisan table cheese is made from fresh cow milk and has a buttery, piquant flavor with a beautifully distinct amber-hued rind. This perfect artisan table cheese is made from fresh cow milk and has a buttery, piquant flavor with a beautifully distinct amber-hued rind.



* Benefits

Port Salue is a perfect artisan table cheese. This perfect artisan table cheese is made from fresh cow milk and has a buttery, piquant flavor with a beautifully distinct amber-hued rind.

Ingredients	▲ Allergens
pasteurized cultured milk, salt, enzymes, calcium chloride, annatto	Contains: implies milk Free From: crustaceans eggs fish peanuts sesame soy fish peanuts wheat

Nutrition Facts

Servings per Container 160 Serving size 28g (10z)

Amount per serving

110

Calories	110	
% Da	ily Value*	
Total Fat 9g	13%	
Saturated Fat 5g	27%	
Trans Fat 0g		
Cholesterol 30mg	10%	
Sodium 220mg	9%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Total Sugars 0g		
Includes 0g Added Sugar	%	
Protein 7g		
Vitamin D 0mcg	0%	
Calcium 250mg	25%	
Iron 0mg	0%	
Potassium 27mg	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.

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions



Product Specifications

Brand	Manufacturer
Carr Valley	Carr Valley Cheese Co

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	1136	994701	00812019022085		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.56lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10.56in	10.56in	5.37in	0.35ft3	12x8	117days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	220mg
Protein	7	Trans Fats	0g	Calcium	250mg
Total Carbohydrates···	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	27mg
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						

