MILD WHITE & RED CHEDDAR CHEESE



Matured for over 3 months

Made only from the milk of cows that are fed on fresh, green grass which gives our cheddar cheese the best taste possible.





MILD WHITE CHEDDAR CHEESE

NUTRITIONAL INFORMATION

Average values per 100g
Energy 390kJ/1618kcal
Fat 32g
Protein 25.5g
Carbohydrate 0.1g
Total Sugars 0.1g
Salt 1.7g
Sodium 680mg

- Delicious, versatile cheese with a smooth and creamy taste profile.
- Produced from the milk of happy grass-fed cows who graze in open pastures throughout the year.
- 100% natural and free from any artificial additives or preservatives.
- · Perfect for:
 - Grating
 - Slicing
 - Melting
 - Grilling

MILD RED CHEDDAR CHEESE

NUTRITIONAL INFORMATION

Average values per 100g
Energy 390kJ/1618kcal
Fat 32g
Protein 25.5g
Carbohydrate 0.1g
Total Sugars 0.1g
Salt 1.7g
Sodium 680mg

INGREDIENTS LIST

Pasteurised **Milk** (97.9%), salt (1.9%), starter cultures, Enzyme: Vegetarian Rennet. For allergens see ingredients in **bold**.

MILD WHITE & RED CHEDDAR

2.5kg

Pack Size: 8x2.5Kg
Pallet Quantity: 50 cases
Shelf Life: 12 months
Storage Conditions: Keep
refrigerated at 0—5°C. After
opening, keep covered, keep
refrigerated and use within 7
days of opening and by best
before date.

Halal: Yes

INGREDIENTS LIST

Pasteurised **Milk** (97.9%), salt (1.9%), starter cultures, Enzyme: Vegetarian Rennet, Colour: Beta Carotene.

For allergens see ingredients in **bold**.

5kg

Pack Size: 4x5Kg
Pallet Quantity: 50 cases
Shelf Life: 12 months
Storage Conditions: Keep
refrigerated at 0—5°C. After
opening, keep covered, keep
refrigerated and use within 7
days of opening and by best
before date.

Halal: Yes







FROM CHEFS FOR CHEFS

Through close collaboration with our expert team, we have developed a range of technical products, tools and services to meet your expectations and everyday needs. Our products are designed to enhance recipes and to inspire creativity.



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