

CH6148

Description

A creamy, consistent block of 100% cow's milk cheddar. Fresh, mild slightly acidic taste. Meaty and firm. Easy to shred and versatile in usage.

Characteristics

Fibrous and closed texture Creamy uniform white rind Less structured surface

Key benefits	
Convenient shred format	✓
Meaty and firm	✓
Consistent performance	/

White Cheddar Block

Recipe	Dry matter	61%
	Fats on dry matter	48%
Allergens	Milk	
Ingredients	Standardized and pasteurized cow's milk	
	salt, lactic acid starter cultures, microbial	
	rennet, calcium chloride	
Dietary status	Ovo-lacto vegetarian ; Halal	
Certification	IFS ; ACS ; Halal	
Nutritional value	Energy	393 kcal / 1631 kJ
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Per 100g	Fat	32.0 g
6	of which saturated fat	21.0 g
	Carbohydrates	0.3 g
	of which sugars	0.3 g
	Protein	26.0 g
	Salt	1.5 g
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STORAGE & USAGE Shelf life	storage at <6°c	max 12 months
	storage at <6°c primary	max 12 months plastic bag

