



Grated Mild White Cheddar 2kg

UNIT: Per kg



Description

Grated. Even coloured. Rich and creamy, slightly nutty flavour. Moderately firm and malleable, close smooth textured.

Our wide range of 24 hard and soft cheeses offers superior freshness, quality and are available in a choice block, sliced and grated formats. CHEF Assured grated cheese is formulated for the pizza, catering, wholesale and foodservice sectors and our 5kg and 2.5kg blocks are produced with a consistent quality for grating and slicing.

Our Mozzarella is the chef's choice for authentic pizza and lasagne. The nation's favourite, Cheddar, is available in mild or mature, white and coloured, as well as grated and sliced.

Latest additions to our 1kg sliced range include Mature White Cheddar, Monterey Jack and Emmental.



Allergen Information



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

Specifications

Nutrition

Typical Values	Per 100g/ml
Energy	1700 kJ 410 kcal
Fat	34.4 g
- of which saturates	21.7 g
Carbohydrates	0.1 g
- of which sugars	0.1 g
Fibre	g
Protein	25 g
Salt	1.8 g

Allergens

Contains Cereal
Contains Gluten
Contains Milk
Contains Eggs
Contains Peanuts
Contains Nuts
Contains Crustaceans
Contains Mustard
Contains Fish
Contains Lupin
Contains Sesame
Contains Celery
Contains Soya
Contains Molluscs
Contains Sulphur Dioxide

Dietary Information

No	Suitable for Vegetarians	Yes
-	Suitable for Vegans	No
Yes	Suitable for Sufferers of Lactose Intolerance	No
No	Suitable for Coeliacs	Yes
No	Approved for a Halal Diet	No
No	Approved for a Kosher Diet	No
No		
No		
No		
No		
No		
No		
No		

Ingredients

Cheese (MILK), Anti-caking agent : Potato starch.

Directions for Use

Ready to consume. Keep refrigerated

Storage Instructions

Keep refrigerated. Once opened, use within 72 hours

Packaging

GTIN: 5060392095157
Inner GTIN: 5060392095140
Weight/Volume: 2 kg
Packaging Type: Polythene Bag

Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 15/06/2025