

Grated Mild White Cheddar

UNIT: 1kg



Description

White Mild Cheddar - 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 Approved 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	No
Contains Gluten	-
Contains Milk	Yes
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Dietary Information

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

Ingredients

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

Directions for Use

Ready to consume. Keep refrigerated.

Storage Instructions

Keep refrigerated. Use within 72 hours of opening.

Packaging

GTIN: 5060392095133
Inner GTIN: 5060392095126
Weight/Volume: 1 kg
Packaging Type: Polythene Bag

Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 21/10/2025