

Mature White Cheddar 2.5kg

UNIT: Per kg



Description

White Mature Cheddar Cheese. Creamy white in colour, possessing a close texture with firm smooth body.

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



































Specifications

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Typical Values	Per 100g/ml
Energy	1725 kJ
	416 kcal
Fat	34.9 g
- of which saturates	21.7 g
Carbohydrates	0.1 g
- of which sugars	0.1 g
Fibre	g
Protein	25.4 g
Salt	1.8 g

Allergens

Contains Molluscs

Contains Sulphur Dioxide

(Contains Cereal	No
(Contains Gluten	-
(Contains Milk	Ye
(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

Dietary Information

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

Ingredients

Whole MILK, Cheese Lactic Starter Culture, Rennet, Salt.

Directions for Use

Ready to consume. Keep refrigerated.

Storage Instructions

Keep refrigerated.

No

No

Packaging

GTIN: 5060392095430 Inner GTIN: 5060392095423 Weight/Volume: 5 kg Packaging Type: Poly Treated PET/PE

Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 05/05/2025