

# Mild White Cheddar 2.5kg

**UNIT:** Per kg



### Description

Mild white 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 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

































### 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

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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

#### Dietary Information

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No	Suitable for Vegetarians	Yes
	Suitable for Vegans	No
/es	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		
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#### Ingredients

Whole MILK, Cheese Lactic Starter Culture, Rennet, Salt

#### Directions for Use

Ready to consume. Keep refrigerated

#### Storage Instructions

Keep refrigerated

No

#### Packaging

GTIN: 5060392095393 Inner GTIN: 5060392095386 Weight/Volume: 2.5 kg Packaging Type: Poly Treated PET/PE

#### Country of Origin

United Kingdom ()

Contains Sulphur Dioxide

All Allergen and Nutrition information drawn from www.erudus.com on 03/11/2025