



A young and creamy Cheddar. Perfect for slicing, grating or melting on top of your favourite dish, or simply to enjoy on its own.

Varieties:

Available in both coloured and white.

Ingredients:

Cow's Milk, Salt, Starter Culture Rennet. Annetto (Coloured cheddar only)

Shelf Life:

Format Dependent

Packaging:

Product to be supplied in food grade card board box with a heat sealed, clear plastic pouch. This may be subject to change depending on the format purchased.

Brand:

Nantwich Cheese Black Label

Available Formats

Grating

Slicing

Cutting

[ContactPDF](#) [1]

Nutritional Information

| Energy KJ/Kcal | Protein | Carbohydrate | of which sugars | Fat | of which saturates | Fibre | Sodium | Salt |
|-------------------|---------|--------------|--------------------|-----|-----------------------|-------|--------|-------|
| 121 | 12mg | 12mg | 2mg | 2 1 | | 1.2 | 0.7 | Trace |

Quality Assurance:

Packed in a protective atmosphere

Store below 5°C

Serve at Room Temperature

Once opened, consume within 5 days

All our cheese is produced to the highest European standards, and full specifications and quality control measures are available on request.

Suitable for Vegetarians

Allergens:

Milk

Manufacturing Site and Health Mark:

Nantwich Cheese Co Ltd, Waymills Industrial Estate, Whitchurch, Shropshire, SY13 1TT UK US043 EC

Grated Pack Size:

Pack Size Kg per Pallet Cases Per Pallet

| | | |
|--------|-----|----|
| 10x1Kg | 500 | 50 |
| 6x2Kg | 600 | 50 |
| 2x5Kg | 600 | 60 |

[Mild Cheddar](#) [2]

Source URL: <http://www.nantwichcheese.co.uk/cheese/mild-cheddar>