



Matured for 12 months our Cheddar offers all the creamy goodness of our Mild, with a much more distinctive flavour, giving the cheese that extra crunch.

Varieties:

Available in both coloured and white

Ingredients:

Cows Milk, Salt, Starter Culture, Rennet, Annatto (Coloured 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
124/564	12.1	15.2	14	26.5	17.4	1.8	Trace	1.7

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

[Mature Cheddar](#) [2]

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