

# WYKE FARMS

## SMOKED EXTRA MATURE CHEDDAR



### PRODUCT DETAILS

<b>ORIGIN:</b>	Somerset, England
<b>BRAND:</b>	Wyke Farms
<b>PRESENTATION:</b>	Cryovac in cardboard case
<b>UNIT SIZE:</b>	7 lb. block
<b>PACK:</b>	2 x 7 lb. catch weight case
<b>AGE:</b>	Minimum 12 months
<b>SHELF LIFE:</b>	240 days

### PALLET DETAILS

<b>PALLETIZATION:</b>	150 cases per pallet
<b>TI/HI:</b>	15/10
<b>CASE DIMENSIONS:</b>	14.5" x 8" x 4"
<b>CASE CUBE:</b>	.269'

### PHYSICAL & CHEMICAL DETAILS

### INGREDIENTS

PASTEURIZED COW'S MILK, SALT, STARTER CULTURE, VEGETARIAN RENNET

<b>RENNET:</b>	Vegetarian
<b>ALLERGENS:</b>	Contains Milk

### PRODUCT CODES

<b>ITEM NUMBER:</b>	43015
<b>ITEM UPC:</b>	6 72583 43015 6

### PRODUCT DESCRIPTION

After maturing for a minimum of 12 months, the Cheddar is sent to a local, traditional smokehouse where it's smoked for 16 hours. The oak wood chip is then damped with Thatcher's Heritage Somerset cider – adding to its deep, rounded flavor. Wyke Farms is committed to sustainable farming and is the UK's first national cheddar brand to use only natural resources and be 100% self-sufficient in green energy.



The above data is approximate and subject to variance and change without prior notice.