

WYKE FARMS

U.K. MATURE CHEDDAR



PRODUCT DETAILS

ORIGIN:	Somerset, England
BRAND:	Wyke Farms
PRESENTATION:	Cryovac in cardboard case
UNIT SIZE:	44 ± lb.
PACK:	1 unit per case
AGE:	6-9 months at time of packing. Cheese is not graded according to age, rather it is based on quality.
SHELF LIFE:	8 months

INGREDIENTS

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

RENNIN:	Vegetarian
ALLERGENS:	Contains Milk

PRODUCT DESCRIPTION

Wyke Farms mature cheddar is an award winning cheddar with a rounded flavor and a hint of sharpness and creamy smoothness. Imported from Wyke Farms in Somerset, England, the mature cheddar is made on their family farm using a recipe that has been passed down from generation to generation. Fresh milk collected from cows that freely graze the lush, green pastures in the heart of Somerset is used to create this delicious farmhouse cheddar. It goes through a traditional maturation period, for up to six months, and is carefully watched by the head cheese maker. 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.

PALLET DETAILS

PALLETIZATION:	50 cases per pallet
TI/HI:	5/10
CASE DIMENSIONS:	15" x 11.75" x 7.52"
CASE CUBE:	.74'

PHYSICAL & CHEMICAL DETAILS

PRODUCT CODES

ITEM NUMBER:	43010
UPC:	6 72583 43010 1



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