

WYKE FARMS

SMOKED EXTRA MATURE CHEDDAR



PRODUCT DETAILS

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| ORIGIN: | Somerset, England |
| BRAND: | Wyke Farms |
| PRESENTATION: | Cryovac in cardboard case |
| UNIT SIZE: | 10 lb fixed weight case |
| PACK: | Various (approx. 20 x 8 oz pieces) |
| AGE: | Minimum 12 months |

PALLET DETAILS

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|-------------------------|-----------------------|
| PALLETIZATION: | 100 cases per pallet |
| TI/HI: | 18/6 |
| CASE DIMENSIONS: | 13.25" x 7.6" x 6.25" |
| CASE CUBE: | .34' |

INGREDIENTS

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

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|-------------------|---------------|
| RENNET: | Vegetarian |
| ALLERGENS: | Contains Milk |

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.

PHYSICAL & CHEMICAL DETAILS

PRODUCT CODES

| | |
|---------------------|-----------------|
| ITEM NUMBER: | 43019 |
| ITEM UPC: | 6 72583 43019 4 |



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