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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]

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