



Double Gloucester is a traditional full fat hard cheese with a rich and creamy flavour.

Ingredients:

Cow's Milk, Salt, Starter Culture, Rennet, Annatto (E160b)

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.

Available Formats

Grating

Cutting

[ContactPDF](#) [1]

Nutritional Information

| Energy KJ/Kcal | Protein | Carbohydrate | of which sugars | Fat | of which saturates | Fibre | Sodium | Salt |
|----------------|---------|--------------|-----------------|-----|--------------------|-------|--------|------|
| 1746KJ/417Kcal | 24.9g | 0.1g | Trace | 34g | 21.6g | 0.0 | 0.7g | 1.7g |

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 |

[Double Gloucester](#) [2]