



Nantwich Cheese source Extra Mature Cheddar from handpicked dairies in the UK, our profile requires that the cheese be matured for approximately 15 months.

Ingredients:

Cow's Milk, Salt, Starter Culture, Rennet

Shelf Life:

Format Dependent

Packaging:

Product to be supplied in boxes with a food grade, heat sealed, clear plastic pouch. This will be subject to change depending on the format purchased.

Brand:

Nantwich Cheese Black Label

Residence Reserve Vintage Cheddar

Available Formats

Grating

Cutting

[ContactPDF](#) [1]

Nutritional Information

Energy KJ/Kcal	Protein	Carbohydrate	of which sugars	Fat	of which saturates	Fibre	Sodium	Salt
1710KJ/410Kcal	25g	<1g	Trace	33g	23g	0g	0g	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

[Extra Mature Cheddar](#) [2]

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