

## Freeze Dried Cheese

### Description

Mature white Dairy Crest Cheddar is grated and then freeze dried. The resulting product has a soft, crunchy texture with the colour & flavour of fresh Cheddar Cheeses.

Other freeze dried varieties produced include Red Leicester and Stilton Crumb, development continues on other cheeses.

### Ingredient Declaration

No added ingredients other than the starter, coagulant and salt as permitted by the food labeling regulations 1996 without declaration on the label.

### Applications

Bakery: Biscuits, Crackers, Flans, Quiche, Savoury Snacks

Other: Snacks, Pastes, Soups, Sauces, Dips, Salads, Stuffings etc

### Typical Composition (Freeze Dried Cheddar)

Lactose	0.15%
Protein	38.4%
Fat	52.9%
Moisture	4%
Salt	2.7%
Energy	630kcal (2612kJ) / 100g

### Packaging

Freeze Dried Cheese is supplied in 10kg silver pouch with outer cardboard case

### Shelf life

Shelf life is typically 24 months from the date of freeze drying when kept in a dry store at a maximum of 20degreesC.

The data is for information only