



# HONEY LAVENDER CHEDDAR



*Experience the Difference of the Farmer's Touch*

This farmstead cheddar highlights the natural flavors found in our farm's backyard. Made with our premium Holstein cow milk and hand rubbed with local honey and lavender, this cheese brings a relaxing sweetness to your senses.



**Aroma Profile:** lavender, wild honey, tropical fruit  
**Flavor Notes:** Sweet clover honey, ripe pineapple, lavender finish

**Award**  
5th Place, Sweet Cheddar Category  
US Cheese Championships, 2017

**Pack Size:**  
25 lb\* wheel, 13.5" round x 4" tall, 1 per case  
6 lb\* quarter-wheel, 1 per case  
6 oz package, 15 per case  
*\*approximate pounds - based on average production weight*

**Ingredients:**  
Pasteurized Milk, Cheese Cultures, Honey & Lavender

**Nutrition Facts:**  
Serving Size: 1 oz, 28 g • Calories: 113 • Fat Calories: 76

**Amount Per Serving, % Daily Value (DV)**  
Total Fat: 9g, 14% • Sat. Fat: 6g, 30% • Trans Fat 0g  
Cholesterol: 30mg, 10% • Sodium: 180mg, 8% • Total Carb. 1g, 0%  
Protein 7g, Vitamin A: 6% • Calcium: 19%

*Not a significant source of iron, Vitamin C, Sugars, Fiber  
Percent Daily Values (DV) are based on a 2000 calorie diet.*

Manufactured in same facility as flour, peanuts, and tree nuts.



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