



Specifications:
Jalapeño Cheddar

1. Name Jalapeño Cheddar
2. Description Aged, artisan cheddar cheese, handmade in Dublin, Texas. Dried jalapeños added to curds before pressing.
3. Flavor profile Mild, peppery cheddar with just a little heat on the finish.
4. Production procedure Raw milk gently heated to 100°F, curdled, whey drained, curds cheddared, dried jalapeño flakes added, curds put into wheel moulds and mechanically pressed. Wheels coated and then aged in aging cave for at least 60 days.
5. Application Anywhere an artisan cheese is desired: recipes, cheese plates, melting, snacking, sliced, cubed, grated, and more.
6. Ingredients Grade A for Retail raw cow's milk, cultures, animal rennet, dried jalapeño flakes, Redmond Real salt
7. Allergens Contains milk
8. Storage / Transport Clean storage at temperature between 47-55°F, and humidity between 75-85%. Do not freeze.

Uncut shelf life: indefinite, but cheese sharpens and dries with age, affecting flavor and texture.
Recommended shelf life is 3 months. Once cut into wedges, best to use within 2 weeks.
9. Size / Weight Wheel sizes vary; generally between 14-17lbs
10. Producer Veldhuizen Family Farm