

## Deer Creek The King Cheddar-Wheel (Special Order\*)

The King was a quest to capture the flavor of cheddar from the 1940s and 1950s which formed to the bed rock of Wisconsin's Dairy State reputation. The cheesemakers began by utilizing old legacy cultures and the enzymes that were prominent in Wisconsin during the 1940s. They added them to milk from small family farms and used a traditional slow cheddar make technique used for a great aged cheese. The cheese is formed in an authentic Daisy wheel format with the signature red wax finish. It is then cured for 18 months in poplar wood boxes to allow the cheese to develop complexity and the depth of an old-school aged cheddar flavor. The flavor where a mild sharpness leads to the big, sweet cheddar heart of the cheese then pleasantly transfers you to the clean aged cheddar undertones on the finish. One taste and you'll know this is the type of cheddar that made Wisconsin famous.



### Product Details

<b>Item</b>	478725
<b>Brand</b>	Deer Creek
<b>Sold By</b>	CS
<b>Pack Qty</b>	1
<b>Pack Size</b>	22 LB (RW)
<b>Case GTIN/EAN/UPC</b>	N/A
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	USA
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	26 LB (RW)
<b>Ingredients</b>	Pasteurized milk, salt, enzymes, cultures.
<b>Availability</b>	*Special Order - Please contact your sales representative for more information.