

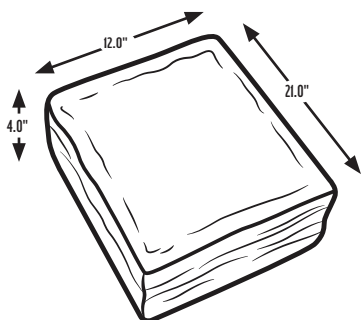


ARLA® HAVARTI



Creamy Havarti Block

Item Number	570000
Sales Unit	1 / 34 lb
Fat In Dry Matter	55%
Shelf Life	270 days
Gross Case Weight (lbs)	35.1
Net Case Weight (lbs)	34
Tare Weight (lbs)	1.1
Item Dimensions (LxWxH)	21.0" x 12.0" x 4.0"
Case Dimensions (LxWxH)	12.0" x 4.19" x 20.88"
Case Cube	0.608
Cases/Layer	6
Pallet (Layers/Pallet)	9
Pallets (Total Load)	54
Storage Temperature	36°-41°F
Ingredients	Pasteurized milk, salt, microbial rennet, culture
UPC 12	Random Weight
EAN 128	9-06-54858-90109-0



Block
34 lb

Arla® Havarti is made from local farmers' milk in our Hollandtown Dairy in Kaukauna, Wisconsin. Havarti is a semi-soft cheese with a smooth, supple texture that originated in Denmark. It is characterized by having many tiny holes and its flavor is buttery, creamy, and slightly acidic. Havarti pairs well with beer, wine, savory and sweet dishes. Superb for slicing, grilling or melting and a fantastic option for cheeseboards and as a charcuterie board accompaniment. It is delicious melted into pasta dishes including macaroni cheese or incorporated into a grilled cheese sandwich, panini or wrap.

For more information, contact your sales representative at:

Arla® Foods, Inc.

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