



Boilie Goats Cheese Pearls

Product Images



Description

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Additional Information

SKU	18351
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Storage Instructions	Keep refrigerated (3-8°C). Consume within 3 days and use by date shown.
Directions for use	Consume within 3 days and use by date shown.
About Supplier	Carron Lodge is a family run business that has been farming and producing cheese at Park Head Farm for over 30 years. Within that time period, they have won several awards for their cheese. They also pride themselves as being one of the leading wholesalers in the cheese industry.
Dietary & Lifestyle	Suitable for vegetarians
Energy (Kcal)	366.0000
Energy (KJ)	1510.0000
Fat	32.7000
of which saturates	15.1000
Fibre	0.0000
Protein	14.0000
Salt	0.9100
Ingredients	Goat's Cheese (50%)(MILK), Garlic infused sunflower oil (49%)(Sunflower oil, garlic, parsley, pink peppercorns), Salt, Preservative: Potassium Sorbate.
Size	1kg
Pack Size	1
Accreditation, Certification and Assurance Schemes	SALSA (Safe & Local Supplier Approval)
Freezing guidelines	Do not freeze.

Availability	Contact us for info
Brands	Carron Lodge Ltd

