



Anchor™ Food Professionals  
Organic Cheddar



## AN ON-TREND ADDITION TO YOUR SPECIALTY CHEESE OFFERINGS.

Anchor™ Food Professionals Organic Cheddar is a young, semi-hard cheese with a subtle, mild flavor. This high-quality cheese is certified by the USDA National Organic Program, made from farm-fresh, grass-fed organic milk and aged up to six months for optimal smooth texture and appealing taste. Your customers will love it!



### A cheese that caters to the organic lifestyle.

Consumer demand for organic foods shows no signs of stopping.

The category represents a major opportunity for retail and foodservice alike, with double-digit sales growth expected in the next few years.<sup>1</sup>

With Anchor™ Food Professionals Organic Cheddar, you can offer customers a premium quality cheese that is rBST free\*, grass-fed and organic.

- Milk from grass-fed cows delivers a nutty Cheddar flavor
- Meets consumer demand for certified organic foods.

Contact your Anchor™ Food Professionals sales representative or distributor representative to learn more about Anchor™ Food Professionals Organic Cheddar.

Visit [www.anchorfoodprofessionals.com](http://www.anchorfoodprofessionals.com) for full product details.

<sup>1</sup>"The organic food and beverages market is expected to grow at a rate of 14 percent from 2017 until 2021." Technavio. January 8, 2018.

\*No significant difference has been shown between rBST-treated and non-rBST treated milk.

## USDA organic standards<sup>2</sup>

Organic agriculture methods preserve the environment and avoid the use of synthetic pesticides and antibiotics.

The USDA has defined strict organic standards for farmers and processors to:

- Preserve natural resources and biodiversity
- Support animal health and welfare
- Provide access to the outdoors so that animals can exercise their natural behaviors
- Use only approved materials
- Not use genetically modified ingredients
- Receive annual on-site inspections
- Separate organic food from non-organic food



<b>Product Name</b>	Anchor™ Food Professionals Organic Cheddar	
<b>Pack Size</b>	Bulk	8/1.5 lb slices
<b>Product Code</b>	111822	113479
<b>Product UPC</b>	NA	859401007039
<b>Case GTIN</b>	39415007009543	10859401007036
<b>Case Dimensions</b>	12 x 15" x 7"	12.125" x 8" x 4.813"
<b>Net Weight</b>	44.09 lbs	12 lbs
<b>TI/HI</b>	5/9	13/8

## Organic products are in high demand!



<sup>2</sup> "Organic Agriculture," United States Department of Agriculture, <http://www.usda.gov/wps/portal/usda/usdahome?navid=organic-agriculture>, April 11, 2014.

## Storage & Handling

### For best results:

- The shelf life under refrigerated conditions (36-39°F) is 36 months from date of production



## Dairy innovation, grounded in tradition.

Anchor Food Professionals provides foodservice customers across the globe with a range of fit-for-purpose dairy products, including Anchor™ Food Professionals Organic Cheddar. Made in New Zealand with rBST-free\* organic milk from pasture-grazed cows, Anchor™ Food Professionals Organic Cheddar contains no additives and is GMO-free.

\*No significant difference has been shown between rBST-treated and non-rBST treated milk.



### Our Promise To You

Fonterra is one of the world's largest exporters of dairy with products in more than 140 countries.

We have a history of providing the best quality dairy for over a century, with generations of dairy expertise and ingenuity.

With care at every step – that's our **Dairy for Life Promise**.