



Anchor™ Food Professionals
Sharp and Vintage Cheddar



SHARP, ROBUST FLAVOR WITH A RICH, CREAMY FINISH.

Anchor™ Food Professionals Sharp and Vintage Cheddar cheeses bring full-bodied taste to many types of dishes. Each variety is known for a distinctive flavor profile, making these cheeses essential components of any chef's repertoire. Anchor™ Food Professionals Cheddar is ideal in recipes — and delicious on its own. Perfect for premium cheeseburgers, charcuterie plates and more!

Grass-fed cows, farm-fresh milk, delectable Cheddar.

Anchor™ Food Professionals Sharp and Vintage Cheddar cheeses start with milk from pasture-grazed cows in New Zealand, free from antibiotics and artificial growth hormones.

That commitment to quality results in Cheddar cheeses with a beautiful yellow color, sharp flavor and appealing texture.

Contact your Anchor™ Food Professionals representative or distributor representative to learn more about Anchor™ Food Professionals Sharp and Vintage Cheddar Cheeses. **Visit www.anchorfoodprofessionals.com for more information.**

Key benefits

Anchor™ Food Professionals Sharp Cheddar

- Balanced yet mature flavor profile, typical of a 12-month naturally aged Cheddar
- Firm, smooth texture and dense mouthfeel
- Excellent on its own or for cooking

Anchor™ Food Professionals Vintage Cheddar

- Naturally aged for two years
- Mature, piquant flavor with a creamy finish
- Slightly crumbly texture with naturally occurring salt crystals for an extra sharp bite.



Product Name	Anchor™ Food Professionals Sharp Cheddar		Anchor™ Food Professionals Vintage Cheddar	
	Bulk	2/5 lb loaves	Bulk	2/2.5 lb loaves
Product Code	108972	113417	107453	113475
Product UPC	N/A	859401007008	N/A	859401007015
Case GTIN	N/A	10859401007005	N/A	10859401007012
Case Dimensions	12" x 15" x 7"	12.125" x 8" x 4.813"	12" x 15" x 7"	9.313" x 7.313" x 4.125"
Net Weight	44.09 lb	10.75 lb	44.09 lb	5 lb
TI/HI	5/9	20/9	5/9	20/9



Some things
get better
with age.

Storage & Handling

For best results:

- Ideal storage condition is 36 - 39 F

Shelf life varies by package format:

- Bulk – 36 months from date of production
- Loaves – 9 months from date of production
- Slices – 6 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 Cheeses. Anchor™ Food Professionals Cheese is made in New Zealand with rBST-free* milk from pasture-grazed cows and contains no additives.

*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**.