STRINGS
MEDITERRANEAN CHEESE

Chinook

مشللة

A traditional artisanal and interesting cheese from Middle East. From shape to taste, it is a very unique and highly ranked cheese.

The melted cheese is stretched hot several times until a thin strings are formed then cheese is twisted and cooled rapidly in cold water and then brined overnight to give a salty enjoyable strings of cheese.

In most cases, kalonjy seeds are added to enhance the flavour.

Serving Suggestion: snacks, salad toppings and garnishing, sandwiches.

Nutrition Facts
Valeur nutritive
Per 2 cm cube (30 g)
Par cube de 2 cm (30 g)

Calories 110	**% Daily Value*** **% valeur quotidienne***
Fat / Lipides 7 g	9 %
Saturated / saturés 4.0 g + Trans / trans 0.2 g	21 %
Carbohydrate / Glucides 7 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 7 g	7 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 25 mg	8 %
Sodium 270 mg	12 %
Potassium 50 mg	1 %
Calcium 50 mg	4 %
Iron / Fer 0 mg	0 %

*5% or less is **a little** 15% or more is **a lot**
*5% ou moins c'est **peu** 15% ou plus c'est **beaucoup**

Ingredients
Milk, salt, calcium chloride, microbial enzyme, bacterial culture, potassium sorbate, and Nigela Seeds (seasoning).

Ingrédients
Lait, sel, chlorure de calcium, enzyme microbienne, culture bactérienne, sorbate de potassium et graines de nigele (assaisonnement).

Packing
330g vacuum packed, 10 kg case.

MF 22% MC 50%

Chinook Cheese Ltd
Calgary, Alberta. 403.764.9764 chinookcheeseyyc@gmail.com chinookcheese.com