

Hand-Crafted

GRINDSTONE NECK of MAINE

Gourmet-Smoked



Smoked Salmon Spread

A true "Chef Made" product with a great smoky flavor,
a touch of lemon and a subtle hint of scotch whisky.

Shelf life 30 days refrigerated

Ingredients: Cream Cheese, Smoked Salmon, Sour Cream,
Fresh Lemon Juice, Scotch Whisky, Herbs and Spices.

Nutrition Facts

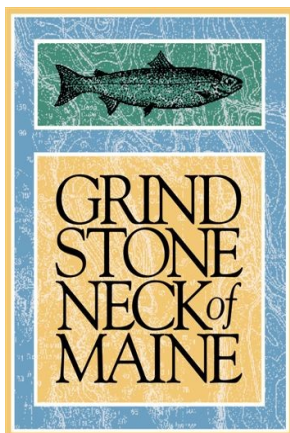
Serving Size: 1 oz (28g)

Amount Per Serving		
Calories	82	Calories from Fat 54
		% Daily Value*
Total Fat	6.02 g	9%
Saturated Fat	3.78 g	19%
Trans Fat		
Cholesterol	15.59 mg	5%
Sodium	460.69 mg	19%
Potassium	68.61 mg	2%
Total Carbohydrate	2.47 g	1%
Dietary Fiber	0 g	0%
Sugars		
Sugar Alcohols		
Protein	4.65 g	
Vitamin A	223.4 IU	4%
Vitamin C	0 mg	0%
Calcium	159.33 mg	16%
Iron	0.09 mg	1%

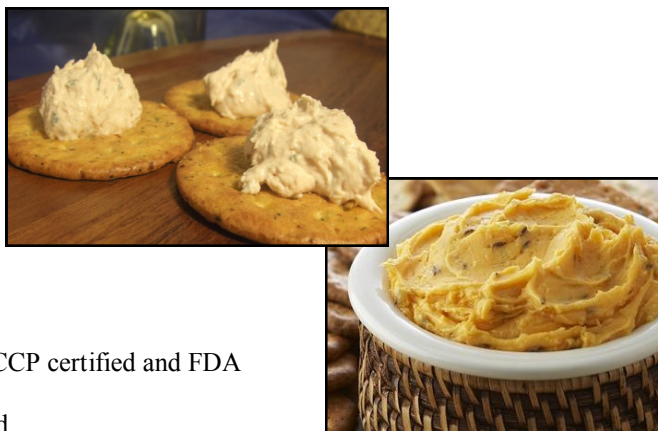
GRINDSTONE NECK of MAINE, LLC

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Spreads and Cheese



Grindstone Neck of Maine - Product Data

All Grindstone products are 100% natural. Grindstone is HACCP certified and FDA inspected.

We do not use any sweeteners in our products unless specified.

We smoke exclusively using hardwood chips certified to be free of acid rain fallout, chainsaw bar oil and other contaminants. We produce our pure smoke by burning woodchips at the lowest possible temperature and force filter the smoke through a water bath to reduce potentially harmful creosote buildup on our products



Features

- Hand crafted
- No preservatives
- Wide product appeal

Benefits

- Chef-made products requiring no adulteration
- Makes great hors d'oeuvres
- Open and serve, delicious snack options.

Gourmet Cheese Spreads

Description:	Size	Item#	UPC code
"Betta Than Chedda" Cheese Spread	7oz. Retail Tub	55315	082583155315
<i>Habit-forming! Contains Sharp Cheddar Cheese, Garlic, Onion, Chives and our own secret spices. Mildly spicy. Smooth and spreadable. Perfect as is, or heated and stirred into sauce for pastas, etc. Shelf life , 60 days refrigerated.</i>			
Smoked Salmon Spread	7oz. Retail Tub	52314	082583152314
<i>A real "chef-made" product with a great smoky flavor profile and a subtle touch of Scotch Whisky. Shelf life , 28 days refrigerated. Ingredients: Cream Cheese, Smoked Salmon, Sour Cream, Fresh Lemon Juice, Scotch Whisky, Herbs & Spices.</i>			
Smoky Horseradish Spread	7oz. Retail Tub	52413	082583152413
<i>Zesty horseradish bite with a smoky finish that's hard to beat in this classic vegetarian offering. (A perfect alternative for Bacon Horseradish Dip) Shelf life 30 days refrigerated. Ingredients: Cream Cheese, Sour Cream, Horseradish, Cider Vinegar, Salt, Herbs and Spices, Natural Hardwood Smoke</i>			

Specialty Smoked Cheeses

Description:		Item#	UPC code
Smoked Aged Cheddar Cheese	Approx. 1/3 lb catch wt. re-sealable vacuum pouch.	16718	082583156718
<i>We smoke blocks of aged cheddar cheese with our unique hardwood blend to achieve a delicate flavor profile that is specifically designed to accentuate and not over power the cheddar flavor. Shelf life 90 days refrigerated. Ingredients: Milk, Salt, Cheese Cultures, Natural Hardwood Smoke</i>			
Smoked Blue Cheese	Approx. 1/3 lb. catch wt. re-sealable vacuum pouch.	15672	082583115672
<i>Naturally smoked Blue Cheese. Our smoking process takes blue cheese to a higher level. Creamy, Smokey, with a sharp blue cheese bite. Use it as you would use any semi-soft cheese. Great on salads and burgers, or try with some of your favorite fruits for a real culinary experience. Shelf life, 90 days refrigerated. Ingredients: Pasteurized Milk, Salt, Vegetable Rennet, Blue Cheese Cultures, Natural Hardwood Smoke.</i>			