

60476 - Aged 6 Year Cheddar Loaf



Blue Ribbon Winner at the Prestigious American Cheese Society Awards Heritage: Prior to 1850, nearly all the cheese produced in the United States was Cheddar. Cheddar production in Wisconsin began in the mid 1800s and by 1880, more Cheddar was produced in Wisconsin than any other cheese variety. Today it accounts for a large percentage of the cheese made in the state, which...



MARKETING



Nutrition Facts

80 Servings per container

Serving Size 28.0 GR

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 10 g 13%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 200 mg 9%

Total Carbohydrates 1 g 0%

Dietary Fiber 1 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 232 mg 20%

Iron 0 mg 0%

Potassium 23 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS



Code		GTIN		Pack Description		
535-1		10834905005351		2/5 LB		
Brand		Brand Owner		GPC Description		
Widmer's		Gourmet Foods International		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.39 LBR	10.06 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
3.89 INH	7.31 INH	12.31 INH	0.2 FTQ	19x10	265 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS



38 to 44 degrees Fahrenheit.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS



Pasteurized Milk, Cheese Cultures, Salt and Enzymes, Annatto Color

Widmer's

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PREPARATION & COOKING SUGGESTIONS

Eat at room temperature for full flavor.

SERVING SUGGESTIONS

Slice for sandwiches, snacks; shred into casseroles, soups, sauces.

MORE INFORMATION