Widmer's

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 1800â€™s 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, whic...

MARKETING

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	TIxHI	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

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.

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

INGREDIENTS

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

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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