

6047 - 10 Year Yellow Cheddar Loaf



Heritage: Prior to 1850, nearly all the cheese produced in the United States was Cheddar. Cheddar production in Wisconsin began in the mid 1800'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, which makes Wisconsin the leader in U.S. Cheddar production. Description: Ric...



MARKETING

Our super aged Cheddars have an intense flavor with hints of caramel, and are known for being very smooth without the bitterness associated with some aged Cheddars.

Nutrition Facts

varied Servings per container

Serving Size **28.0 GR**

Amount Per Serving

Calories **110**

% Daily Value*

Total Fat 9 g	12%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 200 mg	9%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 6 g

Vitamin D 0 mcg	0%
Calcium 213 mg	15%
Iron 0 mg	0%
Potassium 19 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		
10 YELLOW		90834905000680		2/5 LB		
Brand	Brand Owner		GPC Description			
Widmer's	Widmers Cheese Cellars		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
9.86 LBR	9.53 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11 INH	6 INH	5.5 INH	0.21 FTQ	19x10	360 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

Allow to reach room temperature before consuming for full flavor. Ready to eat.

SERVING SUGGESTIONS

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

MORE INFORMATION