

Widmer's  
402655 - Colby Loaf



Heritage: Cheesemakers first produced Colby, a close relative of Cheddar, in the central Wisconsin town of Colby in 1885. Similar in flavor to Cheddar, Colby is softer and has a more open texture and higher moisture content. Cheesemakers spray the curds with cold water and stir them while they are still in the vat to prevent the curds from knitting together. This procedure give...



MARKETING



Nutrition Facts

80 Servings per container

**Serving Size** 28.0 GR

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**Amount Per Serving**

**Calories** 110

% Daily Value\*

<b>Total Fat</b> 9 g	<b>12%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 220 mg	<b>10%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 6 g

Vitamin D 0 mcg	0%
Calcium 213 mg	15%
Iron 0 mg	0%
Potassium 17 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				
539-1	10834905005399	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	
10.27 LBR	9.94 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12 INH	16 INH	9 INH	1 FTQ	19x10	195 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     | Peanuts - N     |
| Eggs - N     | Tree - N        |
| Soybean - N  | Fish - N        |
| Wheat - N    | Shellfish - N   |
| Sesame - N   | Crustaceans - N |
| Molluscs - N |                 |

INGREDIENTS



Pasteurized Milk, Cultures, Salt, Enzymes and Annatto Color

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### PREPARATION & COOKING SUGGESTIONS

Allow to reach room temperature before consuming for full flavor.

### SERVING SUGGESTIONS

Slice for sandwiches; shred into casseroles; cube for snacks.

### MORE INFORMATION