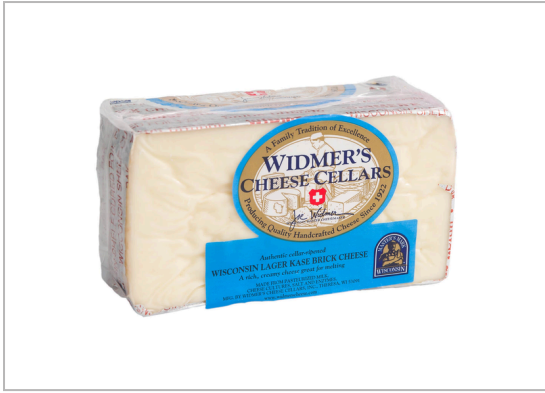


5057 - Aged Brick Cheese Wedge



An American original and is among the first washed rind cheeses produced in the U.S. It was developed in 1877 by John Jossi, a Swiss born cheesemaker. As Jossi did-Joe Widmer uses real brick to press his cheese, the same bricks his grandfather used in 1922. After pressing, the cheese is placed in a salt brine for 11 hours, then moved to a warm humid curing room where it is wash...



MARKETING

Widmer's aged brick cheese is made today the way it was made over 100 years ago. The Widmer cheesemakers still press the curds with bricks to create this cellar-ripened cheese.

Nutrition Facts

14 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			
505-7		90834905000611		10/14 OZ			
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		
10 LBR	8.75 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5.83 INH	6.31 INH	11.31 INH	0.24 FTQ	25x10	137 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---UNIT UPC: 834905005057---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

Widmer's

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PREPARATION & COOKING SUGGESTIONS

Let reach room temperature before consuming for full flavor.

SERVING SUGGESTIONS

Serve with rye bread, red onion, & brown mustard.
Also, serve with dark beer and or red wine.

MORE INFORMATION