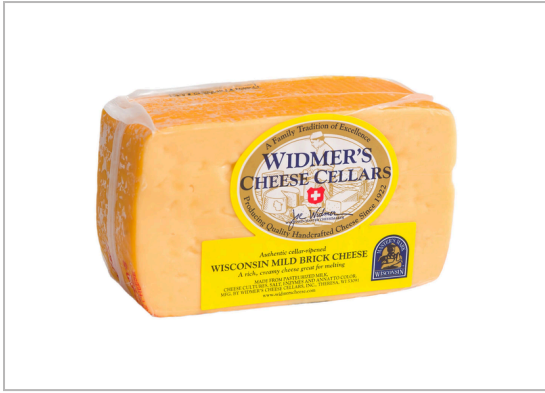


# 5026 - Mild Brick Cuts Wedge



Heritage: In a state known for its cheese, Joe Widmer is a proud cheesehead. He's heir to the Widmer cheese throne, the third generation in his family in the business. Joe Widmer is one of only eight certified Wisconsin Master Cheesemakers. What that means is that Widmer cheeses are made the same, careful, painstaking way they have been for generations. Widmers' is the only fac...



## MARKETING



## Nutrition Facts

8 Servings per container	
<b>Serving Size</b>	<b>28.0 GR</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>110</b>
<b>% Daily Value*</b>	
<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> 200 mg	<b>9%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 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				
502-6	60834905005028	20/8.0 OZ				
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 LBR	10 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
5.83 INH	6.31 INH	11.31 INH	0.24 FTQ	25x10	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
- 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, Enzymes, and annatto

## 5026 - Mild Brick Cuts Wedge

Heritage: In a state known for its cheese, Joe Widmer is a proud cheesehead. He's heir to the Widmer cheese throne, the third generation in his family in the business. Joe Widmer is one of only eight certified Wisconsin Master Cheesemakers. What that means is that Widmer cheeses are made the same, careful, painstaking way they have been for generations. Widmers' is the only fac...



### PREPARATION & COOKING SUGGESTIONS

Allow to reach room temperature before consuming for full flavor.

### SERVING SUGGESTIONS

Mild Brick Cheese is a young cheese that is mild and buttery sweet. Slice for sandwiches; shred for casseroles

### MORE INFORMATION