

# 283491 - Medium Cheddar Cheese



Our traditional Medium Cheddar has been handcrafted and critiqued by four generations of Henning family cheese makers in rural Kiel Wisconsin since 1914. The quality of our cheese starts from buying fresh milk from small local family farmers who pasture graze their cows when weather permits and are otherwise fed a balanced diet of natural grains. Their milk is always rBST & glu...



## MARKETING

Medium Cheddar has been handcrafted by generations of Henning family cheese makers. Cured for 4 months this cheese has a touch of nutty and slightly sweet cheddar flavor. Enjoy with apples, grapes, raw honey, Pinot Noir, Chardonnay, Lagers or Ambers.

## Nutrition Facts

5 Servings per container	
<b>Serving Size</b>	<b>1.0 OZ</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>31%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>9%</b>
<b>Sodium</b> 170 mg	<b>7%</b>
<b>Total Carbohydrates</b> 1 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> 7 g	
Vitamin D 0 mcg	0%
Calcium 157 mg	10%
Iron 0 mg	0%
Potassium 21 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				
100132	10018482001320	12/5.6 OZ				
Brand	Brand Owner	GPC Description				
Henning's	Henning Cheese Inc	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.7 LBR	4.2 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.625 INH	7.5 INH	3.75 INH	0.19 FTQ	20x10	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

Refrigerate---UNIT UPC: 018482060016---

## 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, Salt, Annatto Color, Enzymes, Cultures

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### PREPARATION & COOKING SUGGESTIONS

Cube, Slice or Shred

### SERVING SUGGESTIONS

Enjoy on sandwiches, panini's, mac & cheese, grilled cheese, soups, biscuits, veggie dishes, pasta salads, dips, hash browns, potatoes, eggs and so much more! Cube and serve on a cheese board with nuts, jam, raw honey, grapes, apples, pears, butter crackers and artisan meats. Pair with Merlot, Pinot Noir, Chardonnay, Gewurztraminer, Lagers, Ambers or Ales.

### MORE INFORMATION