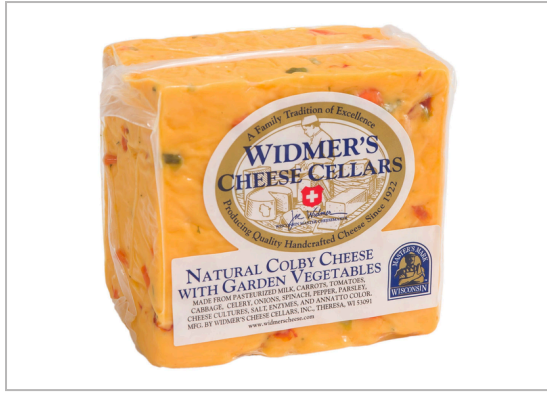


986151 - Garden Vegetable Colby



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

Description: First produced in Colby, Wisconsin in 1885. Mild flavor similar to mild Cheddar. Firm, open texture with tiny holes. Slice for sandwiches, shred into casseroles, cube for snacks. We add vegetable seasoning to the Colby curd.

Nutrition Facts

646 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 220 mg **10%**

Total Carbohydrates 1 g **0%**

Dietary Fiber 1 g **4%**

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 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		
559-13		90834905001564		1/40 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	
41 LBR	40 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.5 INH	11.875 INH	7.375 INH	0.73 FTQ	10x06	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

Keep at refrigeration temperature between 38-44 degree fahrenheit.-----

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, (Carrots*, Onion*, Tomato*, Celery*, Red & Green Bell Peppers*, Parsley*, *Dried), Cheese Cultures, Enzymes, Annatto Color. CONTAINS: Milk

Widmer's

986151 - Garden Vegetable Colby

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...



PREPARATION & COOKING SUGGESTIONS

Let the cheese reach room temperature before consuming.

SERVING SUGGESTIONS

Great for melting or eating as is.

MORE INFORMATION