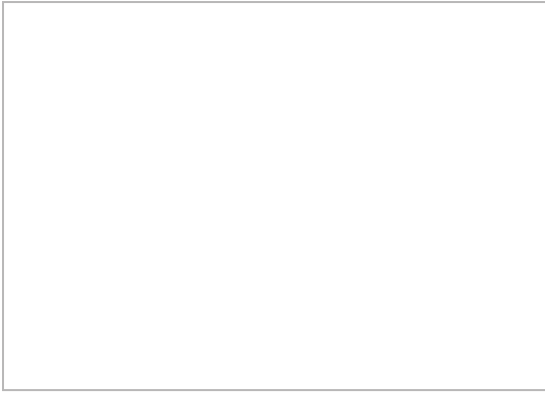


5210 - Mild Cheddar Loaf



Mild Wisconsin Cheddar cheese goes through the shortest aging process, usually only a few months, to produce a smooth flavor that is not at all bitter. New Bridge cheeses are extremely versatile cheeses that are excellent for everyday use and will surely find a place in your favorite recipes. Wisconsin cheddar is great with a variety of foods. Try it with apples, pears, or drie...



MARKETING

Mild Wisconsin Cheddar cheese goes through the shortest aging process, usually only a few months, to produce a smooth flavor that is not at all bitter.

Nutrition Facts

80 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 5 g 25%

Trans Fat 0 g

Cholesterol 30 mg 8%

Sodium 180 mg 8%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 200 mg 15%

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			
52901		10080533512019		1/10 LB			
Brand		Brand Owner		GPC Description			
Domestic		Unipro		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
11 LBR	10 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
12 INH	4.5 INH	7.5 INH	0.23 FTQ	20x06	180 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-----

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

Cultured Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Color Added

Domestic

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PREPARATION & COOKING SUGGESTIONS

Portion to Desired Amount

SERVING SUGGESTIONS

Wisconsin cheddar is great with a variety of foods. Try it with apples, pears, or dried fruit. It also meshes well with a variety of crackers and sausages and crackers.

MORE INFORMATION