

# 53010 - 4 Year Aged Cheddar Cuts



The Widmer family has been handcrafting Cheddar since 1922. In recent years, our Cheddars have more age to satisfy the palate of distinctive, artisan-style cheese lover. Original family recipes and select cultures (with no shortcuts) gives our Cheddars a more sophisticated and complex flavor profile. Widmer still washes the Cheddar curds before salting and placing in forms to l...



## MARKETING

The Widmer family has been handcrafting Cheddar since 1922. Our Cheddars are aged to satisfy the palate of distinctive, artisan-style cheese lover. Our super aged Cheddars have an intense flavor with hints of caramel, and are known for being smooth without the bitterness of some aged Cheddars.

## 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>
% Daily Value*	
<b>Total Fat</b> 10 g	<b>13%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>10%</b>
<b>Sodium</b> 200 mg	<b>9%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 7 g	
Vitamin D 0 mcg	0%
Calcium 232 mg	20%
Iron 0 mg	0%
Potassium 23 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			
530-0		90834905000642		20/8.0 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	10 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
3.89 INH	7.31 INH	12.31 INH	0.2 FTQ	19x10	237 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: 834905005309---

## 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 and Enzymes, Annatto Color

Widmer's

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### PREPARATION & COOKING SUGGESTIONS

Allow to reach room temperature before consuming for full flavor.

### SERVING SUGGESTIONS

Goes well with red wine and pairs well with burgers and other dishes.

### MORE INFORMATION