

49901 - Mild Brick Cheese Loaf



Vac Pack Whole Mild Specialty Brick 5 lb 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 bee...



MARKETING

In a state known for its cheese, Joe Widmer is a proud cheesehead. Heir to the Widmer cheese throne he is the third generation in his family business and is one of eight certified Wisconsin Master Cheesemakers.

Nutrition Facts

varied 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 200 mg	9%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
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 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			
499-1		90834905000277		2/5 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		
10 LBR	9.65 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
11.25 INH	6 INH	6 INH	0.23 FTQ	25x08	247 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.

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PREPARATION & COOKING SUGGESTIONS

Let sit out to reach room temperature before consuming.

SERVING SUGGESTIONS

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

MORE INFORMATION