



Henning's  
28349 - Medium Cheddar Cuts

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

Servings per Container	5
Serving size	1.00Z (1oz)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	31%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 170mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 157mg	10%
Iron 0mg	0%
Potassium 21mg	0%
* The % Daily Value (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.	

\* Benefits

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 & gluten free. We then handcraft each batch of cheese and allow our Medium Cheddar to cure in the perfect environment for at least 4 months. You will notice a touch of nuttiness with slightly sweet cheddar flavor. This cheese is the perfect complement to almost anything. Use in mac & cheese, grilled cheese, sandwiches, paninis, soups, biscuits, veggie dishes, hash browns, potatoes, eggs and so much more! Enjoy on its own or with nuts, buttery crackers, apples, pears, grapes, raw honey, Merlot, Pinot Noir, Chardonnay, Gewurztraminer, Lagers or Ambers. Henning Cheese has won numerous awards with their cheddars.

Ingredients

Pasteurized Milk, Salt, Annatto Color, Enzymes, Cultures

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
sesame soy tree nuts wheat

Handling Suggestions

See label for suggestions  
UNIT UPC: 018482060016

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.

Prep & Cooking Suggestions

Cube, Slice or Shred

📄 Product Specifications

Brand			Manufacturer			
Henning's			Henning Cheese Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
018482060016	MED5.6EW	28349	10018482060013		18/5.6 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
7lb	6.3lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.25in	7.5in	4.5in	0.24ft3	20x10	240days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	170mg
Protein	7	Trans Fats	0g	Calcium	157mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	21mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

