



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

5 Servings Per Container

Serving size 1.00Z (1oz)

Amount per serving
Calories 110

% Daily Value*

Total Fat 9 g	12%
Saturated Fat 6 g	31%
Trans Fat 0 g	
Cholesterol 30 mg	9%
Sodium 170 mg	7%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 157 mg	10%
Iron 0 mg	0%
Potassium 21 mg	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:



Free From:



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
7 lb	6.3 lb	United States of America	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.25 in	7.5 in	4.5 in	0.24 ft3	20x10	275 days	35 °F / 37 °F



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Nutrition Analysis - By Measure

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

Additional Images

