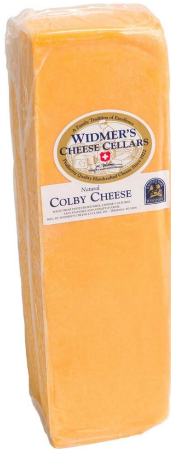




Widmer's
402655 - Colby Loaf

Cheesemakers first produced Colby in the central Wisconsin town of Colby in 1885. Similar in flavor to Cheddar, Colby is softer and has a more open texture and higher moisture content. This procedure gives Colby a more elastic texture than Cheddar.



Nutrition Facts

Servings per Container 80
Serving size 28.0g (28g)

Amount per serving
Calories 110

% Daily Value*	
Total Fat 9g	12%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 220mg	10%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 213mg	15%
Iron 0mg	0%
Potassium 17mg	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

Heritage: Cheesemakers first produced Colby, a close relative of Cheddar, in the central Wisconsin town of Colby in 1885. Similar in flavor to Cheddar, Colby is softer and has a more open texture and higher moisture content. Cheesemakers spray the curds with cold water and stir them while they are still in the vat to prevent the curds from knitting together. This procedure gives Colby a more elastic texture than Cheddar. Description: First produced in Colby, Wisconsin in 1885. Mild flavor similar to mild Cheddar. Firm, open texture with tiny holes. Slice for sandwiches; shred into casseroles; cube for snacks.

Ingredients

Pasteurized Milk, Cultures, Salt, Enzymes and Annatto Color

⚠ Allergens

Contains:



Free From:



Handling Suggestions

38 to 44 degrees Fahrenheit.

Serving Suggestions

Slice for sandwiches; shred into casseroles; cube for snacks.

Prep & Cooking Suggestions

Allow to reach room temperature before consuming for full flavor.

✍ Product Specifications

Brand			Manufacturer			
Widmer's			Widmers Cheese Cellars			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	539-1	402655	90834905001168		2/5 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
10.27lb		9.94lb	United States	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	16in	9in	1ft3	19x10	195days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	220mg
Protein	6	Trans Fats	0g	Calcium	213mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	17mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

