

Widmer's 49901 - **Mild Brick Cheese Loaf**

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.



Handling Suggestions

38 to 44 degrees Fahrenheit.

Serving Suggestions

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

Prep & Cooking Suggestions

Let sit out to reach room temperature before consuming.

Product Specifications

Brand		Manufacturer					Product Category				
Widn	ner's	Widmers Cheese Cellars					Cheese Natural Other				
UPC	MFG	# SP	SPC #		GTIN			Pack	Pack Desc.		
	499-1		9901 1		0834905004996		6		2/5 LB		
Gross Weight		Net Weight		Country of Origin			K	osher	Child Nutrition		
10lb		9.65lb		United States				No			
Shipping Information											
Length	Width	Height	Volun	ne	TIxHI	Shelf I	Life	Storage Temp From/To			
11.25in	6in	6in	0.23ft3		25x8	195da	ays	35°F / 37°F			





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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	200mg
Protein	6	Trans Fats		Calcium	213mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	19mg
Dietary Fiber	Og	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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



