

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.



Benefits

Vac Pack Whole Mild Specialty Brick 5 lb. Heritage: In a state known for its cheese, Joe Widmer is a proud cheesehead. Hes 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 been for generations. Widmers is the only factory left in the state of Wisconsin that still follows the authentic procedures of manufacturing Brick Cheese. In fact, the Widmers still use the bricks that Grandfather John O. Widmer used in 1912 to press their cheese. A staggering 10 pounds of milk goes into each one pound of cheese.

Ingredients	Allergens
Pasteurized Milk, Cheese Cultures, Salt, Enzymes, and annatto.	Contains: implies milk Free From: contains: implies milk Free From: implies crustaceans implies eggs implies fish implies peanuts implies by tree nuts implies wheat

Nutrition Facts

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

Amount per serving

110

Calones	110
% Г	Daily Value*
Total Fat 9g	12%
Saturated Fat 6g	30%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 200mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 213mg	16%
Iron 0mg	0%
Potassium 19mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

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
Widmer's	Widmers Cheese Cellars	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	499-1	49901	10834905004996		2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10lb	9.65lb	United States	No	

Shipping Information							
Length Width Height Volume TlxH				TIxHI	Shelf Life	Storage Temp From/To	
11.25in	6in	6in	0.23ft3	25x8	195days	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···	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	19mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg Ti		
Vitamin A(RE)		Vitamin E	Niacin		
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images



