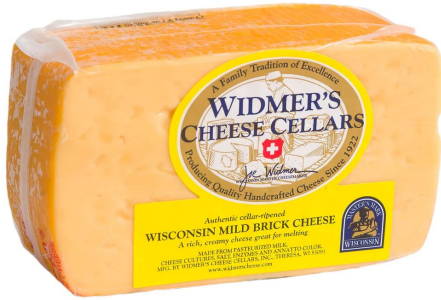




Widmer's

5026 - Mild Brick Cuts Wedge

Widmer's mild brick cheese is the young version of a traditional cellar-ripened brick. The flavor is mild and sweet with a rich creamy texture. Perfect for grilled cheese sandwiches or mac & cheese.



Nutrition Facts

Servings per Container 8
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	200mg	9%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	6g	
Vitamin D	0mcg	0%
Calcium	213mg	15%
Iron	0mg	0%
Potassium	19mg	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: In a state known for its cheese, Joe Widmer is a proud cheesehead. He's 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. Widmer's is the only factory left in the state of Wisconsin that still follows the authentic procedures of manufacturing Brick Cheese. In fact, the Widmer's 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. That adds up to make this the best brick cheese made in the U.S.A. Description: A Wisconsin original. Flavor changes from mild and sweet. Mild Brick Cheese is a young cheese that is mild and buttery sweet. Slice for sandwiches; shred for casseroles

Ingredients

Pasteurized Milk, Cheese Cultures, Salt, Enzymes, and annatto

Allergens

Contains:



Free From:



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

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.
	502-6	5026	60834905005028		20/8.0 OZ

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

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
5.83in	6.31in	11.31in	0.24ft3	25x10	195days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	200mg
Protein	6	Trans Fats	0g	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(U)		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

