



Widmer's

# 5057 - Aged Brick Cheese Wedge

Widmer's aged brick cheese is made today the way it was made over 100 years ago. The Widmer cheesemakers still press the curds with bricks to create this cellar-ripened cheese.



## Nutrition Facts

Servings per Container 0  
Serving size 28.0g (28g)

Amount per serving  
**Calories 110**

% Daily Value\*

Total Fat 9g 12%  
Saturated Fat 6g 30%  
Trans 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%

\* 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

An American original and is among the first washed rind cheeses produced in the U.S. It was developed in 1877 by John Jossi, a Swiss born cheesemaker. As Jossi did, Joe Widmer uses real brick to press his cheese, the same bricks his grandfather used in 1922. After pressing, the cheese is placed in a salt brine for 11 hours, then moved to a warm humid curing room where it is washed and turned daily for 7 days. It is then packed in parchment paper and foil where it reaches peak flavor at 4-5 months. This semi-soft cheese has a pleasant, earthy flavor which intensifies with age. Widmer's Aged Brick is also available with caraway seeds.

### Ingredients

Pasteurized Milk, Cheese Cultures, Salt and Enzymes

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

38 to 44 degrees Fahrenheit.

### Serving Suggestions

Serve with rye bread, red onion, & brown mustard. Also, serve with dark beer and or red wine.

### Prep & Cooking Suggestions

Let reach room temperature before consuming for full flavor.

### Product Specifications

Brand	Manufacturer	Product Category
Widmer's	Widmers Cheese Cellars	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
834905005057	505-7	5057	70834905005056		10/14 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10lb	8.75lb	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	117days	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(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

