



Domestic
5210 - Mild Cheddar Loaf

Mild Wisconsin Cheddar cheese goes through the shortest aging process, usually only a few months, to produce a smooth flavor that is not at all bitter.



* Benefits

Mild Wisconsin Cheddar cheese goes through the shortest aging process, usually only a few months, to produce a smooth flavor that is not at all bitter. New Bridge cheeses are extremely versatile cheeses that are excellent for everyday use and will surely find a place in your favorite recipes. Wisconsin cheddar is great with a variety of foods. Try it with apples, pears, or dried fruit. It also meshes well with a variety of crackers and sausages and crackers.

Ingredients

Cultured Pasteurized Milk,
Cheese Cultures, Salt, Enzymes,
Color Added

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 80
Serving size 1.00Z (1oz)

Amount per serving
Calories 110

% Daily Value*	
Total Fat 9g	12%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 200mg	15%
Iron 0mg	0%
Potassium 21mg	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.

Handling Suggestions

refrigerate

Serving Suggestions

Wisconsin cheddar is great with a variety of foods. Try it with apples, pears, or dried fruit. It also meshes well with a variety of crackers and sausages and crackers.

Prep & Cooking Suggestions

Portion to Desired Amount

✏ Product Specifications

Brand	Manufacturer	Product Category
Domestic	Unipro	Cheese Cheddar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	52901	5210	10080533512019		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	4.5in	7.5in	0.23ft3	20x6	180days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	180mg
Protein	7	Trans Fats		Calcium	200mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	21mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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

