

Widmer's

60476 - Aged 6 Year Cheddar Loaf



Cheddar production in Wisconsin began in the mid 1800 and by 1880 more Cheddar was produced in Wisconsin than any other cheese variety. Today it accounts for a large percentage of the cheese made in the state, which makes Wisconsin the leader in U.S.



* Benefits

Blue Ribbon Winner at the Prestigious American Cheese Society Awards Heritage: Prior to 1850, nearly all the cheese produced in the United States was Cheddar. Cheddar production in Wisconsin began in the mid 1800s and by 1880, more Cheddar was produced in Wisconsin than any other cheese variety. Today it accounts for a large percentage of the cheese made in the state, which makes Wisconsin the leader in U.S. Cheddar production. Description: Rich, nutty flavor becomes increasingly sharp with age. Smooth, firm texture becomes more granular and crumbly with age.

Ingredients	▲ Allergens
Pasteurized Milk, Cheese Cultures, Salt and Enzymes, Annatto Color	Contains: in milk Free From: gray crustaceans eggs fish peanuts
	sesame soy (ii) tree nuts wheat

Nutrition Facts

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

Amount per serving Calories

110

Calonies	110
% [Daily Value*
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 200mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
Vitamin D 0mcg	0%
Calcium 232mg	20%
Iron 0mg	0%
Potassium 23mg	0%

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

Manufacturer

a day is used for general nutrition advice.

Handling Suggestions

38 to 44 degrees Fahrenheit.

Serving Suggestions

Slice for sandwiches, snacks; shred into casseroles, soups, sauces.

Prep & Cooking Suggestions

Eat at room temperature for full flavor.

Product Specifications

Brand

Widmer's			Widmers Cheese Cellars		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	535-1	60476	90834905001465		2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.39lb	10.06lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
3.89in	7.31in	12.31in	0.2ft3	19x10	265days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	200mg
Protein	7	Trans Fats	0g	Calcium	232mg
Total Carbohydrates	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	23mg
Dietary Fiber	1g	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-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images					

