

## Widmer's Cheese Cellars Colby-Loaf

Cheesemakers first produced Colby, a close relative of Cheddar, in the central Wisconsin town of Colby in 1885. Similar in flavor to Cheddar, Colby is softer and has a more open texture and higher moisture content. Cheesemakers spray the curds with cold water and stir them while they are still in the vat to prevent the curds from knitting together. This procedure gives Colby a more elastic texture than Cheddar. Blue Ribbon Winner in 2020 World Cheese Awards!



### Product Details

<b>Item</b>	031406
<b>Brand</b>	Widmer's Cheese Cellars
<b>Sold By</b>	EA
<b>Pack Qty</b>	6
<b>Pack Size</b>	5 LB (RW)
<b>Case GTIN/EAN/UPC</b>	30834905005393
<b>Unit UPC</b>	834905005392
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	300 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	30 LB (RW)
<b>Ingredients</b>	Pasteurized milk, cheese cultures, salt, enzymes, annatto color.