

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

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