

## Widmer's Cheese Cellars Mild Brick Cheese-Loaf

In a state known for its cheese, Joe Widmer is a proud cheesehead. He's heir to the Widmer cheese throne, the third generation in his family in the business. Joe Widmer is one of only eight certified Wisconsin Master Cheesemakers. What that means is that Widmer cheeses are made the same, careful, painstaking way they have been for generations. Widmers' is the only factory left in the state of Wisconsin that still follows the authentic procedures of manufacturing Brick Cheese. In fact, the Widmers' still use the bricks that Grandfather John O. Widmer used in 1912 to press their cheese. A staggering 10 pounds of milk goes into each one pound of cheese. Mild Brick Cheese is a young cheese that is mild and buttery sweet. Slice for sandwiches or shred for casseroles.



### Product Details

<b>Item</b>	031401
<b>Brand</b>	Widmer's Cheese Cellars
<b>Sold By</b>	EA
<b>Pack Qty</b>	2
<b>Pack Size</b>	5 LB (RW)
<b>Case GTIN/EAN/UPC</b>	10834905004996
<b>Unit UPC</b>	834905004999
<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>	10 LB (RW)
<b>Ingredients</b>	Pasteurized milk, cheese cultures, salt, enzymes, annatto color.