

20684 - Cheddar Cheese Curds



Most cheese fans consider Ellsworth's curds the gold standard in the cheese curd world. What makes our curds stand out? Hard work from family dairy farms, over 60 years of cheese-making experience, and a passion for cheese made in a small town in Wisconsin called Ellsworth, the official Cheese Curd Capital. Because of our unique proprietary process, Ellsworth Cheddar Cheese Cur...



MARKETING

Direct from the Cheese Curd Capital of Wisconsin. Often referred to as squeaky cheese, you'll recognize our cheese curds by their distinctive all-natural milky white color. Made from farm-certified rBST-free milk, they taste like no other, which is why they're often asked for by name.

Nutrition Facts

16 Servings per container	
Serving Size	28 grams
Amount Per Serving	
Calories	110
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 220 mg	10%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 190 mg	15%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
140162		20025611620700		16/16 OZ			
Brand		Brand Owner		GPC Description			
Ellsworth		Ellsworth Cooperative Cre		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
17 LBR	16 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
16 INH	11.25 INH	6.34 INH	0.66 FTQ	10x07	250 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

Keep refrigerated---UNIT UPC: 025611620706---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pasteurized Milk, Cheese Culture, Salt, Microbial Enzymes, Natamycin (Natural Mold Inhibitor)

Ellsworth

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Ready to eat

MORE INFORMATION