

20688 - Hot Buffalo 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.



MARKETING

100% White All-Natural Cheddar Cheese Curds made from farmer certified rBST free milk

Nutrition Facts

5 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			
650151		10025611620772		12/5 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		
4.25 LBR	3.75 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.5 INH	9.5 INH	4.5 INH	0.26 FTQ	18x10	244 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

Refrigeration required.---UNIT UPC: 025611620775-
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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

Cheddar Cheese Curds (Pasteurized Milk, Cheese Culture, Salt, Microbial Enzymes, Natamycin [Natural Mold Inhibitor]), Hot Buffalo Seasoning (Spices, Dried Hot Sauce [Red Peppers, Vinegar, Salt, Garlic], Dried Tomato, Natural Butter Flavor, Maltodextrin, Encapsulated Onion [Dextrose, Natural Onion Flavor], Less than 2% Potassium Sorbate [Preservative]).

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PREPARATION & COOKING SUGGESTIONS

Tip: Want more squeak simply microwave for a few seconds to restore their fresh from the creamery squeakiness!

SERVING SUGGESTIONS

Ready to eat for snacking

MORE INFORMATION