

20687 - Cajun 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

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				
500162	20025611620694	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	
16.5 LBR	16 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.25 INH	11.25 INH	15.5 INH	0.83 FTQ	10x07	176 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: 025611620690---

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]), Cajun Seasoning (Dried Garlic, Spices, Salt, Paprika [Color], Red Pepper, Dried Onion)

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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

Snacking. Can be incorporated into your favorite dish

MORE INFORMATION