

18233 - Yellow Cheese Curds

Henning's Cheese in rural Kiel, Wisconsin is a four-generation cheese making family that prides themselves in crafting some of the best traditional artisan cheese. We start by buying the freshest milk from small local family farmers who pasture graze their cows when weather permits and are otherwise fed a balanced diet of natural grains. Their milk is always rBST & gluten free....



MARKETING

Henning Cheese in rural Kiel, Wisconsin is a four-generation cheese making family. Our Cheddar Cheese Curds are springy, fresh, young cheddar that kids of all ages can enjoy. Serve with berries, buttery crackers, sausage, lagers or light pilsners.

Nutrition Facts

160 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 8 g 10%

Saturated Fat 5 g 25%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 260 mg 11%

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 204 mg 15%

Iron 0 mg 0%

Potassium 32 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		
8231		10018482082312		2/10 LB		
Brand		Brand Owner		GPC Description		
Henning's		Henning Cheese Inc		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
21.25 LBR	20 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17 INH	14.5 INH	5 INH	0.71 FTQ	06x08	60 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

Refrigerate or Freeze; Fresh is Best!-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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, Salt, Annatto Color, Enzymes, Cultures

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PREPARATION & COOKING SUGGESTIONS

Open package and enjoy!

SERVING SUGGESTIONS

Enjoy on their own
Serve with berries, buttery crackers, sausage, lagers, light pilsners or pale ales. Batter and deep fry
Use on fruit or veggie skewers
Serve as poutine (French-Canadian dish using French fries and cheese curds smothered in gravy)

MORE INFORMATION