



## Beehive Cheese

# 33773 - Hatch Chile Cheese Curds

These cheese curds are hand-crafted in Northern Utah. Tossed with diced, roasted Hatch chiles from New Mexico, imparting a spicy kick. . Once ready, the slabs are milled into nuggets of delicious-ness, hand salted, and ready to be eaten as cheese curds.



## Nutrition Facts

Servings per Container **80**  
Serving size **1.00Z (1oz)**

Amount per serving  
**Calories 113**

% Daily Value\*

**Total Fat** 84g **9%**  
Saturated Fat 6g **30%**  
*Trans Fat*

**Cholesterol** 29mg **10%**

**Sodium** 185mg **8%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugar **0%**

**Protein** 7g

Vitamin D 10mcg **50%**

Calcium 200mg **15%**

Iron 0mg **0%**

Potassium 0mg **0%**

\* The % Daily Value (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.

### \* Benefits

Hand-crafted in Northern Utah, our curds are a delicious treat that have the signature squeak. They're salty and sweet and perfect for snacking!. Tossed with diced, roasted Hatch chiles from New Mexico, imparting a spicy kick. Cheese curds are created as part of the cheese making process. After the whey is drained from the vat, we hand cut 40-pound slabs of fresh cheese. Our cheese makers flip and stack these slabs over the course of an hour. This flipping and stacking is called cheddar-ing. Once ready, the slabs are milled into nuggets of delicious-ness, hand salted, and ready to be eaten as cheese curds. Allow the curds to come to room temperature before serving. Great prepared deep fried with a condiment. Pair with a bright, crisp ale or lager.

### Ingredients

Pasteurized cow's milk, Hatch green chiles, Salt, Cheese cultures, Vegetarian rennet

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Refrigerator

### Serving Suggestions

Perfect for the classic Canadian dish, Poutine, served over French fries and gravy

### Prep & Cooking Suggestions

Deep fried with your favorite dipping sauce.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Beehive Cheese	Beehive Cheese Co	Cheese Specialty

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
858847003872	3872	33773	10858847003879		10/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.7lb	2.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
6.3in	5in	5in	0.09ft3	45x10	90days	35°F / 37°F



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### Nutrition Analysis - By Measure

Calories	113	Total Fat	84g	Sodium	185mg
Protein	7	Trans Fats		Calcium	200mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	29mg		
Vitamin A(U)		Vitamin D	10mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

### Additional Images

