

Ellsworth 993751 - Beer Battered Cheese Curds

From the Cheese Curd Capital Ellsworth Cooperative Creamerys All-Natural Cheddar Cheese Curds. These are pre-battered and then frozen for convenient foodservice applications. Our white cheddar cheese curds coated with an exclusive beer batter made with a local Wisconsin lager.



		Nutrition Facts		
		Servings per Container Serving size	44 3.60Z	
and a		Amount per serving Calories	352	
		% Da	ily Value*	
		Total Fat 24g	37%	
		Saturated Fat 13g	64%	
		Trans Fat 1g		
		Cholesterol 66mg	22%	
★ Benefits		Sodium 690mg	29%	
		Total Carbohydrate 15g	5%	
Ellsworth Beer Battered Cheese Curds are pre-battered a kitchen. Cheese Curds are a favorite appetizer in the Mid Battered Cheese Curds can be served as a stand-alone a	west, and a growing trend nationally. Ellsworth Beer	Dietary Fiber 0g	0%	
items. Deep frying cheese curds from scratch is not alwa Curd delivers that scratch quality. Our white cheddar che	ys an option and the Ellsworth Beer Battered Cheese	Total Sugars 1g		
with a local Wisconsin lager.		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 17g		
		Vitamin D 0.5mcg	5%	
White Cheddar Cheese Curds [Pasteurized Milk, Cheese Cultures, Salt, Enzymes]. Batter [Beer (Water, Malted	Contains:	Calcium 478mg	48%	
Barley, Corn Syrup, Hops, Yeast), Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron,	milk	Iron 0.3mg	2%	
Thiamine Mononitrate, Riboflaven, Folic Acid), Corn Flour, Modified Food Startch, Salt, Corn Starch, Aluminum-Free Baking Powder (Sodium Acid Pyrophosphate, Sodium	Free From:	Potassium 74mg	2%	
Bicarbonate, Corn Starch, Monocalcium Phosphate, Jouan Powder, Spice, Xanthum Gum), Pre-Dust [Bleached Wheat Flour, Salt, Spice, Malted Barley Flour], Breader [Bleached Wheat Flour, Salt, Whey, Canola Oil]. Clear Liquid Frying Shortening [Fully Refined Soybean Oil, Dimethylpolysiloxane (anti-foam agen), TBHQ (anti-oxidant)]	(***) crustaceans (***) eggs (***) fish (***) peanuts (***) sesame (***) soy (***) tree nuts (***) wheat	* 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.		

Handling Suggestions

Keep Frozen

Serving Suggestions

Beer Battered Deep Fried Cheese Curds make the best appetizer or side on any menu. Pair with dipping sauces to make a fun dipping flight.

Prep & Cooking Suggestions

Deep fry at 350 Degrees for 2 minutes.

Product Specifications

Brand				Manufacturer				
Ellsworth				Ellsworth Cooperative Cre				
UPC	MFG	# S	PC #	GTIN		Pack	Pack Desc.	
	88023	34 99	3751	10025611880404			4/2.5 LB	
Gross Weight Net Weight		ight C	Country of Origin K		osher Child Nutrition			
10.5lb		10lb		United States			No	
Shipping Information								
Length	Width	Height	Volume	e TIxHI	Shelf L	.ife	Storag	e Temp From/To
12in	10in	6.5in	0.45ft3	15x11	293da	ys	-5°F / -2°F	





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Nutrition Analysis - By Measure

Calories	352	Total Fat	24g	Sodium	690mg
Protein	17	Trans Fats	1g	Calcium	478mg
Total Carbohydrates…	15g	Saturated Fat	13g	Iron	0.3mg
Sugars	1g	Added Sugars	Og	Potassium	74mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	66mg		
Vitamin A(IU)•		Vitamin D	0.5mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



