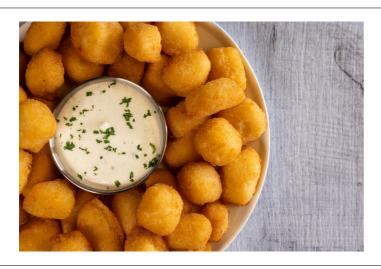


#### **FREDS**

## 466436 - Appetizer Cheese Curd Salt And Vinegar

These Wisconsin white cheddar cheese curds leave taste buds tingling with a bold flavor profile that combines the perfect balance of savory cheese curd, tangy vinegar, and salt crunch. The product is naturally shaped for back of house appearance and is easy to prepare for consistent performance.





### \* Benefits

Made with Wisconsin white cheddar cheese for authentic cheese curd flavor. Traditional curd shape for back of house appearance. Smaller bag size (2#) for less waste/easier storage. Just fry and serve for consistent performance and less labor back of house. Salt & vinegar flavor for a tangy, zesty taste for a new dimension in cheese curds

#### Ingredients

White Cheddar Cheese Curds (Cultured Pasteurized Milk, Salt, Enzymes), Wheat Flour, Water, Soybean Oil, Potato Flakes, Contains Less Than 2% of: Salt, Vinegar Flavor (Sodium Diacetate, Citric Acid, Potassium Citrate and Glucono Delta-Lactone), Maltodextrin, Wheat Giucono Detta-Lactone), Maltodextrin, Wneat Starch, Sodium Diacetate, Vinegar Solids, Sugar, Citric Acid, Garlic Powder, Natural Flavor, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Guar Gum, Modified Food Starch, Yeast, Dextrose, Soy Flour. Prefried in Vegetable Oil (Soybean and/or Canola)

CONTAINS: WHEAT, MILK, SOY

#### Allergens

#### **Contains:**









# **Nutrition Facts**

Servings per Container Serving size7cheesecurds (94g)

## Amount per serving **Calories**

310

| % Da                    | ily Value* |
|-------------------------|------------|
| Total Fat 19g           | 25%        |
| Saturated Fat 10g       | 50%        |
| Trans Fat 0g            |            |
| Cholesterol 45mg        | 15%        |
| Sodium 1080mg           | 47%        |
| Total Carbohydrate 22g  | 8%         |
| Dietary Fiber 1g        | 4%         |
| Total Sugars 1g         |            |
| Includes 0g Added Sugar | 0%         |
| Protein 13g             |            |
| Vitamin D Omeg          | 00/        |
| Vitamin D 0mcg          | 0%         |
| Calcium 310mg           | 24%        |
| Iron 0.8mg              | 4%         |
| Potassium 140mg         | 3%         |

\* 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

Store product for no longer than 545 days after production at a temperature between -10 and 0 degrees.

### Serving Suggestions

Serve with a side of dipping sauces like ranch or marinara for a crowd-pleasing starter. Use in a poutine for a unique twist. Add as a topper on a burger for an extra layer of flavor or add to a salad for a burst of flavor.

## Prep & Cooking Suggestions

PRODUCT MUST BE FULLY COOKED. KEEP FROZEN UNTIL READY TO USE. Due to differences in appliances, cooking times may vary and require adjustment. DEEP FRYER: 350F for 2 minutes.

#### **Product Specifications**

|  | Bra           | and          | Manufacturer             |        |                 |  |
|--|---------------|--------------|--------------------------|--------|-----------------|--|
|  | FREDS         |              | AJINOMOTO FOODS NORTH AM |        |                 |  |
|  |               |              |                          |        |                 |  |
|  | MFG #         | SPC #        | GTIN                     | Pack   | Pack Desc.      |  |
|  | 296201 466436 |              | 10050665962011           | 6      | 6/2#            |  |
|  |               |              |                          |        |                 |  |
|  | Gross Weight  | : Net Weight | Country of Origin        | Kosher | Child Nutrition |  |
|  | 13.23lb 12lb  |              | USA                      |        | No              |  |

| Shipping Information |         |        |         |       |            |                      |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length               | Width   | Height | Volume  | TIxHI | Shelf Life | Storage Temp From/To |
| 13.12in              | 11.88in | 7in    | 0.63ft3 | 12x6  | 0DAYS      | 0°F / 32°F           |





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### Nutrition Analysis - By Serving

| Calories            | 310 | Total Fat           | 19g  | Sodium         | 1080mg |
|---------------------|-----|---------------------|------|----------------|--------|
| Protein             | 13  | Trans Fats          | 0g   | Calcium        | 310mg  |
| Total Carbohydrates | 22g | Saturated Fat       | 10g  | Iron           | 0.8mg  |
| Sugars              | 1g  | Added Sugars        | 0g   | Potassium      | 140mg  |
| Dietary Fiber       | 1g  | Polyunsaturated Fat | 0g   | Zinc           | 0      |
| Lactose             |     | Monounsaturated Fat | 0g   | Phosphorus     |        |
| Sucrose             |     | Cholesterol         | 45mg |                |        |
| Vitamin A(IU)•      | 0   | Vitamin D           | 0mcg | Thiamin        |        |
| Vitamin A(RE)       |     | Vitamin E           |      | Niacin         |        |
| Vitamin C           | 0mg | Folate              | 0mg  | Riboflavin     | 0mg    |
| Magnesium           |     | Vitamin B-6         |      | Vitamin B-1 2• |        |
| Monosodium          |     | Sulphites           |      | Nitrates       |        |

| <ul> <li>Additional Images</li> </ul> |  |  |  |  |
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