



Version: 1.0d

**4/5 lbs Frozen Breaded Cheddar Cheese Curds 0 00 72830 01379 6**

- I. **Description:** Yellow Cheese Curds are made from pasteurized milk, from cows not treated with the artificial hormone rBST. Cultures, enzymes, and annatto (color) are added. The curds produced undergo a cheddaring and milling process, and are salted. This process meets legal requirements as set forth in 21 CFR 133.113. The curds are then bagged, frozen, and then sent to the Co-Manufacturer. The Co-Manufacturer coats the curds with panko breading, freezes the product, and sent to a frozen warehouse until food-service submits an inventory demand.

II. **Specifications:**

**Appearance:** Shall have an attractive off-white breaded appearance, flowable frozen pieces. Absolutely no extraneous matter of any type or amount will be permitted.

**Body and Texture:** Breaded Cheese Curds shall be individually frozen firm.

**Flavor and Aroma:** A characteristic cheddar flavor and aroma with added panko breading. Shall be free from any undesirable flavors and odors.

III. **Nutrition:**

**Serving Size:** 7 pieces (83g)

<u>Nutrients</u>	<u>Per Serving</u>	<u>Per 100g</u>
Calories (KCAL)	258.75	313.25
Total Fat (G)	12.94	15.66
Saturated Fat (G)	6.97	8.43
Trans Fatty Acid (G)	1.49	1.81
Cholesterol (MG)	39.81	48.19
Sodium (MG)	885.71	1072.29
Carbohydrates (G)	23.88	28.92
Dietary Fiber (G)	1	1.2
Total Sugars (G)	1	1.2
Added Sugar (G)	1	1.2
Protein (G)	10.95	13.25
Vitamin D (MCG)	0	0
Calcium (MG)	276.66	334.94
Iron (MG)	1	1.2
Potassium (MG)	55.73	67.47

- IV. **Ingredients:** Cheddar Cheese Curds (Cultured Milk, Salt, Enzymes, Annatto [color]), Wheat Flour, Water, Corn Starch, Salt, Sugar, Leavening (sodium bicarbonate, citric acid), Yeast.
- V. **Allergens: CONTAINS:** Milk, Wheat.
- VI. **Target Customer:** Creamery and Food Service. Intended use: Deep Fry for direct consumption.