

## Beer Battered White Cheddar Cheese Curds

# 5960



Item #: 880234

Net Wt. 10 Lbs (4/2.5 Lb. bags)

KEEP FROZEN

Cooking Instructions: DEEP FRY - Place frozen product in preheated fryer at 350 degrees F for 1-1/2 to 2 minutes. Allow to stand 2 minutes before serving.

White Cheddar Cheese Curds [Pasturized Milk, Cheese Cultures, Salt, Enzymes]. Batter [Beer (Water, Malted Barley, Corn Syrup, Hops, Yeast), Wheat Flour, Corn Flour, Modified Food Starch, Salt, Corn Starch, Aluminum-Free Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Onion Powder, Spice, Xanthan Gum]. Pre-Dust [Bleached Wheat Flour, Salt, Spice]. Breder [Bleached Wheat Flour, Salt, Whey, Canola Oil]. Clear Liquid Frying Shortening [Fully Refined Soybean Oil, Dimethylpolysiloxane (anti-foam agent), TBHQ (anti-oxidant)].

### ALLERGENS: MILK, WHEAT, SOY

Code Date: YYDDDA

Best If Used By: MM/DD/YYYY

GTIN: 10025611880404

WI Plant: 55-356



### ELLSWORTH COOPERATIVE CREAMERY

232 North Wallace, Ellsworth, WI 54011

Telephone: (715) 273-4311

[www.EllsworthCheese.com](http://www.EllsworthCheese.com)

Cheese Curd Capital



(01)10025611880404(11)YYMMDD(3202)001000(10)YYDDD