

Natural Cheddar Cheese Curds

2/5 LB Units

Minimum Order Quantity	TH Dusiliess days		
Lead Time	270 Days 14 Business days		
GTIN Shelf Life	10025611650007		
UPC	025611650000		
Storage Temperature	Min./Max. Range 32 - 45 Fahrenheit Refrigeration Required		
Pallet Weight w/ pallet	1145 pounds with pallet		
Pallet Weight w/o pallet	1105 pounds without pallet		
Ti/Hi	21 Tier x 5 High for 105 per pallet		
Case Weight: Gross	10.52 pounds		
Case Weight: Net	10 pounds		
Case Cube	0.4529 cu ft		
Case/Box Size: LxWxH	13.25 in X 6.75 in X 8.75 in		
Packages Per Case	2		
Package Size: LxWxH	16 in X 10.75 in X 2.75 in		
Grams	2268		
Ounces	80		
Package Size	5 LB MAP (Modified Atmosphere Packaging)		
Product Description	White Cheddar Cheese Curds		
Country of Origin	USA		
Manufacturer	Ellsworth Cooperative Creamery		
	2/5 LB NATURAL CHEDDAR CHEESE CURDS		
Label Brand	Ellsworth Cooperative Creamery		
Item Number	140120		

Microbiological			
Coliform	<100 cfu/gram		
E.coli	<10 cfu/gram		
Staphylococcus Aureus	Negative*		
Listeria	Negative*		
Salmonella	Negative*		
Aflatoxin M1	<0.05 µg/kg*		

Composition	Range
Fat	30.0% - 36.0%
FDB	50.0% - 57.0%
Moisture	34.0% - 44.0%
Salt	1.60% - 2.40%
PH	5.00 - 5.50

*Pathogen test done quarterly

Physical		
Body/Texture:	Firm, smooth, well knit, closed textured	
Color:	White to creamy white	
Flavor:	Clean, milky, salty, no off flavors or odors	
Foreign Material:	None, free of mold growth on/in cheese	

Ingredients:	Pasteurized Milk, Cheese Culture, Salt, Microbial Enzymes, Natamycin (Natural Mold Inhibitor).
Allergens:	Milk
Enzyme Source:	Microbial

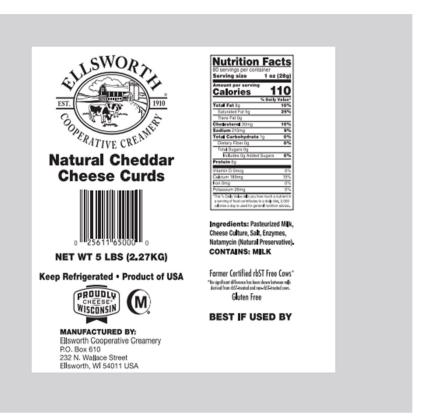
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Case Label(s)





Case Barcode Interpretation

(01) Case GTIN(15) Best By YYMMDD(3202) Net Weight, 2 Decimal in Pounds(10) Lot Number

Package Inkjet
MM/DD/YYYY
TIME STAMP LINE #

Lot Code	PL-MMDDYY (Natural-Manufacture Date Month, Day, Year)
Bioengineered Statement	After review of our products' ingredient compositions and supplier statements, this product would not require labeling disclosure as bioengineered to the best of our knowledge, according to the definition of bioengineered foods as stated in 7 CFR 66. Supplier attestations, stating their products do not contain bioengineered genetic material, are on file for ingredients.

Certifications		
3 rd Party Audit Scheme and Certification Body	SQF Code; NSF	
Farmer rBST Free Certified	Yes	
Gluten Certified	No gluten free certification - however the product is inherently gluten free	
Halal Certified	Yes	
Kosher Certified	No	

Contact Information ELLSWORTH COOPERATIVE CREAMERY

P.O. BOX 610 ELLSWORTH, WI 54011 MAIN LINE: 715-273-4311

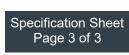
232 NORTH WALLACE ST

Plant Operations: David Sternisha			
Office	715-273-4311 Ext. 221		
Email	david.sternisha@ellsworthcheese.com		
Quality Assurance: Travis "Ollie" Oliver			
Quality A	Assurance: Travis "Ollie" Oliver		
	Assurance: Travis "Ollie" Oliver 715-273-4311 Ext. 236		

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Natural Cheddar Cheese Curds



28g Nutrition Facts

servings per container	80
Serving size	1oz
Amount per serving	

Calories 110

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		% Daily Value*
Total Fat	8g	10%
Saturated Fat	5g	25%
Trans Fat	0g	_
Cholesterol	30mg	10%
Sodium	220mg	10%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	6g	
Vitamin D	0mcg	0%
Calcium	190mg	15%
Iron	0mg	0%
Potassium	0ma	0%

2/5 LB Units

100g Nutrition Facts

servings per container		About 23
Serving size Amount per serving Calories		100g
		390
		% Daily Value*
Total Fat	29g	37%
Saturated Fat	18g	89%
Trans Fat	0g	
Cholesterol	105mg	36%
Sodium	790mg	34%
Total Carbohydrate	4g	1%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Add	led Sugars	0%
Protein	21 g	
Vitamin D	0mcg	0%
Calcium	680mg	50%
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.

28g Nutrition is based on testing by third party lab. 100g Nutrition is based on calculation from 28g serving.

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