



Proclaiming
"Cheese Curd Capital of Wisconsin"

Cheddar Cheese Curds

Natural

Cajun

NET WEIGHT 5

Natural White
**CHEDDAR CHEESE
CURDS**



Natural White CHEDDAR CHEESE CURDS

From the Cheese Curd Capital, Ellsworth Cooperative Creamery Natural White Cheddar Cheese Curds taste like no other because they are crafted with only farmer-certified rBST free milk from our 300+ family farms throughout Wisconsin and Minnesota.

Our unique packaging process produces the freshest tasting curds, tested to have a shelf life that is 270 days when kept refrigerated and unopened. The oxygen is taken out of the bags - yet the cheese remains loosely packaged. The longer the cheese remains inside the sealed/unopened package the more enriched the cheddar flavor becomes.

The health-conscious consumer will appreciate they are high in calcium and protein, contain no added sugars, no carbs, zero trans fats, and are gluten free.

Available in:

- 2 ounce sealed retail packaging (Natural)
- 5 ounce sealed retail packaging (Natural, Cajun, Garlic, Ranch, Hickory Bacon, and Hot Buffalo flavors)
- 1 pound sealed retail packaging (Natural, Cajun, Garlic, Ranch, and Taco flavors)


Cheese Curd flavors include:

- Natural
- Cajun
- Garlic
- Ranch
- Taco
- Hot Buffalo
- Hickory Bacon

**Ellsworth
Cooperative Creamery**

232 North Wallace
Ellsworth, WI 54011
715-273-4311

www.EllsworthCheese.com

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