



FACT SHEET

Knowledge is power. You'll sell more when you're armed with information about Ellsworth Cooperative Creamery and our famous cheese curds. Share these facts and serving suggestions with your customers.

PRODUCT DESCRIPTION

Direct from the "Cheese Curd Capital", Ellsworth Cooperative Creamery. Often referred to as "squeaky cheese", you'll recognize them by their distinctive all natural milky white color. They taste like no other, which is why they're often asked for by name.

Don't accept any substitutes! Because of their unique proprietary process, Ellsworth Cheddar Cheese Curds retain more of their milky farm-fresh squeak and taste. They set the standard for freshness and flavor.

We care enough to offer you the very best: made from farm certified rBST free milk.

SERVING SUGGESTIONS

- Makes a healthy, high protein, low carb, and gluten-free snack.
- Crumble over salads for big cheesy flavor.
- A fun appetizer; jazzes up any cheese plate.
- Substitute Ellsworth Cheddar Cheese Curds for shredded cheese in your favorite recipes. Add to burgers, sprinkle atop a brat, stir into meatloaf, hot dish, and more!

CHEESE CURD FACTS

- ✓ Ellsworth Cooperative Creamery was proclaimed the "Cheese Curd Capital of Wisconsin" in 1983. Ellsworth Cooperative Creamery produces about 180,000 pounds of 100% All Natural Premium Cheddar Cheese Curds each day.
- ✓ What is a Cheese Curd? Simply put, Cheese Curds are squeaky fresh delectable cheddar cheese in its natural, random shape and form before being processed into blocks of cheddar. Before the cheddar cheese is placed in blocks, the curd is salted and quick chilled to retain its curd shape.
- ✓ Cheddar cheese curds became popular when Wisconsin cheese makers would take handfuls of these delicious and nutritious cheese morsels home to their children. Of course they loved them, and the rest is history.
- ✓ Ellsworth Cooperative Creamery's natural cheese curds have zero sugar, zero carbs, zero gluten, zero colors and are high in protein, healthy fats, and flavor. Cheese curds are often referred to as "squeaky cheese" because of the squeaky sound they make when eaten fresh. To restore the freshness squeak, microwave for a few seconds until warm.
- ✓ Ellsworth Cooperative Creamery's customized sealed packages have been tested to have a shelf life that exceeds 6 months when kept refrigerated and unopened. Once opened, eat within 3-5 days. Ellsworth Cooperative Creamery cheese curds are made from Farmer Certified rBST free milk.

