



*Pasteurized*  
**PROCESSED CHEESE**



# PASTEURIZED PROCESS CHEESE



- Ellsworth Cooperative Creamery's New London, WI production facility specializes in producing Pasteurized Process Cheese.
- Pasteurized Process Cheese is a unique blend of natural cheeses, heated and mixed with emulsifying salts and other ingredients to create a smooth, uniform product with a long shelf life.
- Ellsworth produces a range of Pasteurized Process Cheeses from American which is a creamy, rich-textured, flavorful and versatile to the popular EZ-Melt line.
- Ellsworth also offers Cheese Spreads and can customize to meet food service, retail deli, and food manufacturing needs.

## Varieties:

- American: Yellow, Sharp Yellow, and White
- EZ Melt
- Pizza Cheese
- Restricted Melt
- Cheese Spreads
- Cheese Foods

## Sizes:

- 2/5 pound
- 6/5 pound
- 1/20 pound
- 1/43 pound
- 1/45 pound



**FOR SAMPLES, PRICING, AND ORDERS: 715-273-4311 X5 | [ELLSWORTHCHEESE.COM](http://ELLSWORTHCHEESE.COM)**