

A top-down view of a wooden board filled with golden-brown, beer-battered cheese curds. The curds are piled in the center, with a few scattered on the right. A small sprig of fresh green parsley is tucked into the top of the pile. To the top left, a glass of amber beer with a thick head of foam sits on the blue wooden surface. To the bottom left, a small wooden bowl contains a white dipping sauce, likely sour cream, garnished with finely chopped green herbs. The entire scene is set against a background of light blue wooden planks.

Beer Battered,

Cheese Curds.

CANADIAN CHEESE • SOUR BEER BATTERED

CASE SIZE NET WT: 4.54KG

Beer Battered Cheese Curds

ADULT NUTRITION FACTS

Serving Size 100g

Amount Per Serving

Calories 278

Total Fat 13.4g

Saturated Fat 8.92g

Mono Unsaturated Fat 0

Polyunsaturated Fat 0

Trans Fat 0.44g

Cholesterol 44mg

Sodium 490mg

Total Carbohydrate
26.7g

Dietary fiber 1.1g

Sugars 3.3g

Protein 13.21g

Vitamin D 0

Calcium 330mg

Iron 1mg

Potassium 75mg

Ingredients: Firm unripened cheese (modified milk ingredients, salt, bacterial culture, calcium chloride, microbial enzyme), Water, Batter (flour, yellow corn flour, cornstarch, salt, sodium bicarbonate, garlic powder, onion powder, dextrose, spices, methylcellulose, paprika extracts), Predust (yellow corn flour, toasted wheat crumbs, potato starch, rice flour, sugar, whey powder, grated Parmesan cheese (components), salt, onion powder, vegetable oil, garlic powder, grated Romano cheese (components), citric acid, modified cornstarch, dehydrated cauliflower powder, sea salt, xanthan gum), Vegetable oil.

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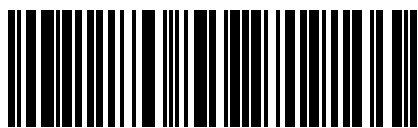
Conventional Oven:

Preheat oven to 425°F (220°C). Place frozen product in a single layer on a baking sheet. Bake for 20 to 25 minutes, flipping halfway through. Caution: product will be very hot!

Deep Fryer:

454 g (1 lb), 1/3 basket of frozen product at 350°F (177°C) for 1 3/4 to 2 minutes. Shake basket after 30 seconds. Caution: product will be very hot!

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(01)10628250511724

Case UPC (GTIN-14)

NOTES:

