



Ellsworth Cooperative Creamery Association

FOOD SERVICE BUYERS CHECK LIST:

Ellsworth Cheese Curds

- Consistently **high quality** every time
- Uniform** size of curds, more usable product
- Larger curds means higher consumer appeal**
- Proprietary Cooling** keeps the curds from knitting together
- Bulk Pack** without knitting curds together assures uniform portions and less waste
- Packaging:**
 - Bulk 40 lb. Box not vacuumed
 - 40 lb. (2) 20 lb vacuum sealed (gas flushed) for longer shelf life
 - 40 lb. (8) 5 lb. vacuum sealed (gas flushed) for longer shelf life

- Third (3rd) party Audit / HACCP**
- Batch Lot Controlled** (date of make) for better inventory control
- Recall Insurance** with \$10 million liability
- Flavors** with proven consumer appeal
 - Natural
 - Garlic
 - Ranch
 - Taco
 - Cajun

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"The Cheese Curd Capital of Wisconsin"

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