

POLLY O STRING CHEESE NUTRITION FACTS

POLLY O STRING CHEESE NUTRITION FACTS PROVIDE ESSENTIAL INSIGHTS INTO ONE OF AMERICA'S FAVORITE SNACK OPTIONS. KNOWN FOR ITS CONVENIENT, READY-TO-EAT FORMAT AND DELICIOUS TASTE, POLLY-O STRING CHEESE COMBINES ENJOYMENT WITH NUTRITIONAL BENEFITS. UNDERSTANDING THE NUTRITION FACTS BEHIND POLLY-O STRING CHEESE HELPS CONSUMERS MAKE INFORMED DIETARY CHOICES, ESPECIALLY REGARDING PROTEIN INTAKE, FAT CONTENT, AND CALORIE CONSUMPTION. THIS ARTICLE EXPLORES DETAILED NUTRIENT PROFILES, INGREDIENT QUALITY, AND HEALTH IMPLICATIONS ASSOCIATED WITH POLLY-O STRING CHEESE. ADDITIONALLY, COMPARISONS WITH SIMILAR CHEESE PRODUCTS WILL BE DISCUSSED TO CONTEXTUALIZE ITS PLACE IN A BALANCED DIET. THE COMPREHENSIVE BREAKDOWN AIMS TO ENHANCE AWARENESS OF WHAT THIS POPULAR CHEESE SNACK OFFERS IN TERMS OF NUTRITION AND DIETARY COMPATIBILITY. FOLLOWING THIS INTRODUCTION, THE ARTICLE IS ORGANIZED INTO SEVERAL MAIN SECTIONS COVERING NUTRITIONAL CONTENT, INGREDIENTS, HEALTH BENEFITS, AND PRODUCT VARIATIONS.

- DETAILED NUTRITIONAL CONTENT OF POLLY-O STRING CHEESE
- INGREDIENTS AND QUALITY STANDARDS
- HEALTH BENEFITS AND DIETARY CONSIDERATIONS
- COMPARISON WITH OTHER STRING CHEESE BRANDS
- USAGE TIPS AND SERVING SUGGESTIONS

DETAILED NUTRITIONAL CONTENT OF POLLY-O STRING CHEESE

EXAMINING THE NUTRITIONAL CONTENT OF POLLY-O STRING CHEESE IS CRUCIAL FOR UNDERSTANDING ITS ROLE AS A SNACK OR DIETARY SUPPLEMENT. THE NUTRITION FACTS REVEAL THE PRESENCE OF MACRONUTRIENTS SUCH AS PROTEIN, FAT, AND CARBOHYDRATES, AS WELL AS MICRONUTRIENTS LIKE CALCIUM AND SODIUM. THESE COMPONENTS COLLECTIVELY DEFINE THE CHEESE'S VALUE IN DAILY NUTRITION AND ITS SUITABILITY FOR VARIOUS DIETARY PLANS.

MACRONUTRIENT BREAKDOWN

POLLY-O STRING CHEESE PRIMARILY SERVES AS A SOURCE OF PROTEIN AND FAT, WITH MINIMAL CARBOHYDRATES. A TYPICAL SERVING SIZE, USUALLY ONE STICK (APPROXIMATELY 28 GRAMS), CONTAINS APPROXIMATELY:

- **CALORIES:** 80 TO 90 KCAL
- **PROTEIN:** 6 TO 7 GRAMS
- **TOTAL FAT:** 6 GRAMS, INCLUDING SATURATED FAT
- **CARBOHYDRATES:** 1 GRAM OR LESS

THE HIGH PROTEIN CONTENT SUPPORTS MUSCLE REPAIR AND GROWTH, MAKING IT A FAVORED SNACK AMONG ACTIVE INDIVIDUALS. THE FAT CONTENT INCLUDES SATURATED FAT, WHICH SHOULD BE CONSUMED IN MODERATION.

MICRONUTRIENTS AND MINERAL CONTENT

BEYOND MACRONUTRIENTS, POLLY-O STRING CHEESE PROVIDES IMPORTANT MINERALS, PARTICULARLY CALCIUM. EACH SERVING TYPICALLY CONTAINS:

- CALCIUM: APPROXIMATELY 15-20% OF THE RECOMMENDED DAILY VALUE
- SODIUM: AROUND 150-200 MG
- VITAMIN A: PRESENT IN SMALL AMOUNTS

CALCIUM IS ESSENTIAL FOR BONE HEALTH, WHILE SODIUM LEVELS ARE MODERATE BUT WORTH MONITORING FOR INDIVIDUALS ON SODIUM-RESTRICTED DIETS.

INGREDIENTS AND QUALITY STANDARDS

THE INGREDIENT LIST OF POLLY-O STRING CHEESE REFLECTS ITS COMMITMENT TO QUALITY AND FLAVOR. UNDERSTANDING THESE INGREDIENTS HELPS CLARIFY ITS NUTRITIONAL PROFILE AND POTENTIAL ALLERGEN INFORMATION.

PRIMARY INGREDIENTS

POLLY-O STRING CHEESE IS MADE FROM SIMPLE, RECOGNIZABLE INGREDIENTS THAT CONTRIBUTE TO ITS TEXTURE AND TASTE. THESE INCLUDE:

- PASTEURIZED PART-SKIM MILK
- CULTURES AND ENZYMES
- SALT
- PRESERVATIVES SUCH AS NATAMYCIN (USED TO PREVENT MOLD)

THE USE OF PART-SKIM MILK REDUCES FAT CONTENT WHILE MAINTAINING CREAMY TEXTURE. THE INCLUSION OF NATURAL CULTURES ENHANCES FLAVOR AND TEXTURE, RESULTING IN THE CHARACTERISTIC STRINGY CONSISTENCY.

QUALITY AND MANUFACTURING STANDARDS

POLLY-O ADHERES TO STRICT QUALITY CONTROL MEASURES DURING PRODUCTION. THE CHEESE UNDERGOES PASTEURIZATION TO ENSURE SAFETY AND EXTENDS SHELF LIFE THROUGH APPROVED PRESERVATIVES. ADDITIONALLY, POLLY-O STRING CHEESE COMPLIES WITH USDA STANDARDS FOR DAIRY PRODUCTS, ENSURING CONSISTENCY AND CONSUMER TRUST.

HEALTH BENEFITS AND DIETARY CONSIDERATIONS

POLLY-O STRING CHEESE OFFERS VARIOUS HEALTH BENEFITS THAT MAKE IT A VALUABLE OPTION IN MANY DIETS. HOWEVER, CERTAIN CONSIDERATIONS SHOULD BE TAKEN INTO ACCOUNT DEPENDING ON INDIVIDUAL HEALTH GOALS AND RESTRICTIONS.

BENEFITS OF INCLUDING POLLY-O STRING CHEESE IN DIET

AS A DAIRY PRODUCT, POLLY-O STRING CHEESE DELIVERS ESSENTIAL NUTRIENTS THAT SUPPORT OVERALL HEALTH, INCLUDING:

- **HIGH PROTEIN CONTENT:** SUPPORTS MUSCLE MAINTENANCE AND SATIETY
- **GOOD SOURCE OF CALCIUM:** PROMOTES BONE DENSITY AND DENTAL HEALTH
- **CONVENIENT PORTION CONTROL:** PRE-PACKAGED STICKS FACILITATE PORTION MANAGEMENT AND REDUCE OVEREATING
- **LOW CARBOHYDRATE CONTENT:** SUITABLE FOR LOW-CARB AND KETOGENIC DIETS

DIETARY RESTRICTIONS AND CONCERNS

DESPITE ITS BENEFITS, POLLY-O STRING CHEESE CONTAINS LACTOSE AND DAIRY PROTEINS, WHICH MAY NOT BE SUITABLE FOR EVERYONE. INDIVIDUALS WITH LACTOSE INTOLERANCE OR DAIRY ALLERGIES SHOULD EXERCISE CAUTION. FURTHERMORE, THE SATURATED FAT AND SODIUM CONTENT WARRANT MODERATION, PARTICULARLY FOR PEOPLE WITH CARDIOVASCULAR CONCERNS OR HYPERTENSION.

COMPARISON WITH OTHER STRING CHEESE BRANDS

COMPARING POLLY-O STRING CHEESE NUTRITION FACTS WITH OTHER POPULAR STRING CHEESE BRANDS CAN PROVIDE PERSPECTIVE ON ITS NUTRITIONAL ADVANTAGES AND AREAS FOR IMPROVEMENT.

NUTRITIONAL DIFFERENCES

POLLY-O STRING CHEESE GENERALLY FALLS WITHIN THE AVERAGE RANGE FOR CALORIES AND MACRONUTRIENTS WHEN COMPARED TO COMPETITORS. KEY POINTS INCLUDE:

- SIMILAR PROTEIN LEVELS TO BRANDS LIKE SARGENTO AND FRIGO
- COMPARABLE FAT CONTENT, WITH SLIGHT VARIATIONS DEPENDING ON MILK TYPE USED (WHOLE MILK VS. PART-SKIM)
- MODERATE SODIUM LEVELS, NEITHER THE HIGHEST NOR LOWEST AMONG BRANDS

THESE SIMILARITIES MAKE POLLY-O A COMPETITIVE CHOICE FOR CONSUMERS SEEKING BALANCED NUTRITION FROM STRING CHEESE PRODUCTS.

FLAVOR AND TEXTURE VARIATIONS

WHILE NUTRITION IS IMPORTANT, TASTE AND TEXTURE OFTEN INFLUENCE CONSUMER PREFERENCE. POLLY-O STRING CHEESE IS NOTED FOR ITS MILD FLAVOR AND SMOOTH, EASILY PEELABLE TEXTURE, WHICH SOME USERS PREFER OVER MORE RUBBERY OR STRONGER-FLAVORED ALTERNATIVES.

USAGE TIPS AND SERVING SUGGESTIONS

INCORPORATING POLLY-O STRING CHEESE INTO DAILY MEALS AND SNACKS CAN ENHANCE BOTH NUTRITION AND ENJOYMENT. THE PRODUCT'S VERSATILITY ALLOWS FOR MULTIPLE CREATIVE USES BEYOND SIMPLE SNACKING.

SNACKING AND MEAL ENHANCEMENTS

POLLY-O STRING CHEESE IS IDEAL FOR ON-THE-GO SNACKING DUE TO ITS PACKAGING AND PORTION SIZE. SUGGESTED USES INCLUDE:

- PAIRING WITH FRESH FRUIT OR WHOLE-GRAIN CRACKERS FOR BALANCED SNACKS
- ADDING TO SALADS FOR EXTRA PROTEIN AND FLAVOR
- INCORPORATING INTO LUNCHBOXES FOR CHILDREN AND ADULTS
- MELTING OVER VEGETABLES OR BAKED DISHES FOR ENHANCED TASTE

STORAGE AND HANDLING

TO MAINTAIN FRESHNESS AND NUTRITIONAL QUALITY, POLLY-O STRING CHEESE SHOULD BE STORED REFRIGERATED AND CONSUMED BEFORE THE EXPIRATION DATE. ONCE OPENED, IT IS BEST ENJOYED WITHIN A FEW DAYS TO PRESERVE TEXTURE AND FLAVOR.

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE CALORIES IN ONE STICK OF POLLY-O STRING CHEESE?

ONE STICK OF POLLY-O STRING CHEESE CONTAINS APPROXIMATELY 80 CALORIES.

HOW MUCH PROTEIN DOES POLLY-O STRING CHEESE PROVIDE PER SERVING?

EACH SERVING OF POLLY-O STRING CHEESE PROVIDES ABOUT 7 GRAMS OF PROTEIN.

IS POLLY-O STRING CHEESE A GOOD SOURCE OF CALCIUM?

YES, POLLY-O STRING CHEESE IS A GOOD SOURCE OF CALCIUM, OFFERING ABOUT 15-20% OF THE DAILY RECOMMENDED INTAKE

PER SERVING.

WHAT IS THE FAT CONTENT IN POLLY-O STRING CHEESE?

POLLY-O STRING CHEESE CONTAINS AROUND 6 GRAMS OF FAT PER SERVING, INCLUDING ABOUT 4 GRAMS OF SATURATED FAT.

DOES POLLY-O STRING CHEESE CONTAIN ANY ADDED SUGARS OR CARBOHYDRATES?

POLLY-O STRING CHEESE HAS VERY LOW CARBOHYDRATE CONTENT, TYPICALLY AROUND 1 GRAM PER SERVING, AND CONTAINS NO ADDED SUGARS.

ADDITIONAL RESOURCES

1. *THE NUTRITIONAL BREAKDOWN OF POLLY-O STRING CHEESE*

THIS BOOK OFFERS A DETAILED ANALYSIS OF THE NUTRITIONAL CONTENT FOUND IN POLLY-O STRING CHEESE. IT COVERS CALORIES, FATS, PROTEINS, AND ESSENTIAL VITAMINS AND MINERALS. IDEAL FOR HEALTH-CONSCIOUS CONSUMERS, IT HELPS READERS UNDERSTAND HOW THIS POPULAR SNACK FITS INTO A BALANCED DIET.

2. *CHEESE AND HEALTH: EXPLORING POLLY-O STRING CHEESE NUTRITION*

DELVE INTO THE HEALTH BENEFITS AND POTENTIAL CONCERNS RELATED TO POLLY-O STRING CHEESE. THIS BOOK DISCUSSES LACTOSE CONTENT, CALCIUM BENEFITS, AND HOW CHEESE CAN BE PART OF A HEALTHY LIFESTYLE. IT ALSO COMPARES POLLY-O WITH OTHER CHEESE BRANDS.

3. *FROM DAIRY TO DELIGHT: THE MAKING AND NUTRITION OF POLLY-O STRING CHEESE*

EXPLORE THE JOURNEY OF POLLY-O STRING CHEESE FROM FARM TO TABLE. ALONGSIDE PRODUCTION INSIGHTS, THE BOOK HIGHLIGHTS ITS NUTRITIONAL PROFILE AND HOW THE MANUFACTURING PROCESS INFLUENCES ITS HEALTH ATTRIBUTES.

4. *SMART SNACKING: USING POLLY-O STRING CHEESE IN A BALANCED DIET*

THIS GUIDE PROVIDES PRACTICAL TIPS FOR INCORPORATING POLLY-O STRING CHEESE INTO DAILY MEALS AND SNACKS. IT DISCUSSES PORTION CONTROL, PAIRING SUGGESTIONS, AND HOW TO MAXIMIZE NUTRITIONAL BENEFITS WITHOUT OVERINDULGING.

5. *CALCIUM COUNTS: THE ROLE OF POLLY-O STRING CHEESE IN BONE HEALTH*

FOCUS ON THE CALCIUM-RICH QUALITIES OF POLLY-O STRING CHEESE AND ITS IMPACT ON BONE STRENGTH AND OVERALL HEALTH. THE BOOK INCLUDES SCIENTIFIC RESEARCH AND DIETARY RECOMMENDATIONS FOR DIFFERENT AGE GROUPS.

6. *PROTEIN POWER: UNDERSTANDING POLLY-O STRING CHEESE AS A MUSCLE-BUILDING SNACK*

IDEAL FOR ATHLETES AND FITNESS ENTHUSIASTS, THIS BOOK EXPLAINS THE PROTEIN CONTENT OF POLLY-O STRING CHEESE AND ITS ROLE IN MUSCLE REPAIR AND GROWTH. IT INCLUDES MEAL PLANS AND WORKOUT SNACK IDEAS FEATURING THE CHEESE.

7. *ALLERGY AWARENESS: DAIRY AND POLLY-O STRING CHEESE NUTRITION FACTS*

ADDRESSING CONCERNS FOR THOSE WITH DAIRY SENSITIVITIES OR ALLERGIES, THIS BOOK REVIEWS THE INGREDIENTS AND NUTRITIONAL ASPECTS OF POLLY-O STRING CHEESE. IT OFFERS ALTERNATIVES AND ADVICE FOR MANAGING DAIRY-RELATED DIETARY RESTRICTIONS.

8. *COMPARATIVE NUTRITION: POLLY-O STRING CHEESE VS. OTHER CHEESE SNACKS*

THIS BOOK COMPARES POLLY-O STRING CHEESE WITH OTHER POPULAR CHEESE SNACKS ON THE MARKET. NUTRITIONAL VALUES, INGREDIENT QUALITY, AND TASTE PROFILES ARE EXAMINED TO HELP CONSUMERS MAKE INFORMED CHOICES.

9. *KIDS' NUTRITION AND POLLY-O STRING CHEESE: A PARENT'S GUIDE*

FOCUSED ON CHILDREN'S DIETARY NEEDS, THIS BOOK EXPLAINS HOW POLLY-O STRING CHEESE CAN BE A NUTRITIOUS AND APPEALING SNACK FOR KIDS. IT INCLUDES SERVING SIZE RECOMMENDATIONS AND WAYS TO INCORPORATE CHEESE INTO KID-FRIENDLY MEALS.

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