

118071 - Caveman Blue Cheese Wheel Organic



Although its moniker and mold-riddled exterior imply a lack of refinement, these wheels are anything but. A rugged natural rind allows the Caveman to release a bit of moisture and develop a thick, buttery texture. During its maturation, luscious cow milk and blue cultures are transformed to a golden-hued paste that tastes of sweet, fresh buttermilk with hints of tropical fruit, ...



MARKETING

Although its moniker and mold-riddled exterior imply a lack of refinement, these wheels are anything but. A rugged natural rind allows the Caveman to release a bit of moisture and develop a thick, buttery texture.

Nutrition Facts

80 Servings per container

Serving Size 1 oz

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 10 g 13%

Saturated Fat 7 g 35%

Trans Fat 0 g

Cholesterol 35 mg 12%

Sodium 220 mg 10%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 163 mg 13%

Iron 0 mg 0%

Potassium 25 mg 1%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

| Code | | GTIN | | Pack Description | | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|--|
| 35846 | | 00041174178010 | | 1/5 LB | | | |
| Brand | | Brand Owner | | GPC Description | | | |
| Rogue Creamery | | The Rogue Creamery | | Cheese (Perishable) | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | | |
| 5.25 LBR | 5 LBR | Yes | United States | Undeclared | No | | |
| Shipping | | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To | |
| 23 INH | 8 INH | 11.75 INH | 1.25 FTQ | 10x06 | 88 Days | 35 FAH / 37.5 FAH | |
| Traceability Regulation | | | | | | | |
| Regulation Type Code | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors | | | | |
| N/A | N/A | N/A | N/A | | | | |

HANDLING SUGGESTIONS

Keep refrigerated between 38° - 40° F-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

USDA Certified organic pasteurized cows milk, salt, enzymes, cheese cultures, penicillium roqueforti

118071 - Caveman Blue Cheese Wheel Organic

Although its moniker and mold-riddled exterior imply a lack of refinement, these wheels are anything but. A rugged natural rind allows the Caveman to release a bit of moisture and develop a thick, buttery texture. During its maturation, luscious cow milk and blue cultures are transformed to a golden-hued paste that tastes of sweet, fresh buttermilk with hints of tropical fruit, ...



PREPARATION & COOKING SUGGESTIONS

Cut into vacuum seal. Remove paper wrap. Score wheel with foil on and cut what's needed. Keeping foil on protects the integrity of the cheese. Wrap with cheese paper or plastic wrap for merchandising.

SERVING SUGGESTIONS

This fudgy blue cheese makes a wonderful accompaniment to fruit and nut-studded crisps, stewed shallot compote, or a contrasting bright orange marmalade. The addition of Caveman Blue can transform a simple side dish of roasted butternut squash, toasted pecans and dried cranberries into a main course.

MORE INFORMATION