

# 35300 - Buttermilk Blue Cheese Wedge



Roth Cheeses are handcrafted in Wisconsin with fresh, local milk sourced within 60 miles of their creameries from family-owned dairy farmers. Roth Cheese is always rBST-free and naturally gluten-free. Our Buttermilk Blue is cellar-aged for 2+ months to create a creamy, buttery yet piquant taste. Perfect for crumbling over salads, roasted vegetables, steaks, or burgers, stirring...



## MARKETING

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## Nutrition Facts

VAIRED Servings per container		1 oz
<b>Serving Size</b>		<b>1 oz</b>
<b>Amount Per Serving</b>		<b>100</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 8 g		<b>10%</b>
Saturated Fat 6 g		<b>30%</b>
Trans Fat 0 g		
<b>Cholesterol</b> 30 mg		<b>9%</b>
<b>Sodium</b> 380 mg		<b>16%</b>
<b>Total Carbohydrates</b> 1 g		<b>0%</b>
Dietary Fiber 0 g		<b>0%</b>
Total Sugars 0 g		
Includes 0 g Added Sugars		<b>0%</b>
<b>Protein</b> 6 g		
Vitamin D 0.2 mcg		0%
Calcium 148 mg		10%
Iron 0.1 mg		0%
Potassium 25 mg		0%

\* 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		
3530		90736547035306		2/6 LB		
Brand		Brand Owner		GPC Description		
Roth		Emmi Roth USA Inc.		Cheese (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12.38 LBR	11.44 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
6.6 INH	6.4 INH	2.9 INH	0.07 FTQ	15x06	157 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-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

## INGREDIENTS

CULTURED MILK, SALT, ENZYMES, PENICILLIUM ROQUEFORTI

Roth

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### PREPARATION & COOKING SUGGESTIONS

Open and serve

### SERVING SUGGESTIONS

salads, roasted vegetables, dips, dressings, risotto, mac and cheese, cheese board

### MORE INFORMATION