

75045 - Blue Cheese Crumbles



AmaBlu is our flagship brand is that is cave aged for 75 days. Limiting the aging to 75 days creates a blue cheese with a pleasant, tangy flavor profile. It has a creamy texture with bright, sharp flavor notes with a clean finish due to cave aging. When it comes to serving and pairings, standard pairings like pears, apples, and dried fruits like cherries and cranberries work gr...



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
28031		10823958750455		4/5 LB			
Brand		Brand Owner		GPC Description			
Caves of Faribault		Prairie Farms Dairy Inc		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
21 LBR	20 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13.5 INH	9.5 INH	8.8 INH	0.65 FTQ	15x16	97 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

Refrigerate until use. Let the cheese come to room temperature before serving. Depending on the room temperature this can be anywhere from 30-60 minutes before serving. Right before serving, remove from packaging. Enjoy! -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

Nutrition Facts

80 Servings per container

Serving Size 1.0 OZ

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 8 g 10%

Saturated Fat 6 g 30%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 380 mg 16%

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 148 mg 11%

Iron 0 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.

INGREDIENTS

Whole milk, salt, cheese culture, rennet, select penicillium roquefortii.

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PREPARATION & COOKING SUGGESTIONS

Let cheese get to room temp, open, enjoy! Also great in salads and for cooking.

SERVING SUGGESTIONS

This classic American Blue cheese can be paired with accompaniments like pears, apples, and dried fruits like cherries and cranberries. Use to top salads, add to roasted Brussel Sprouts, and make salad dressings or dips. We also love blue cheese with a cup of coffee or a fruit-forward kombucha.

MORE INFORMATION