

5581 - Original Blue Cheese Wedge



Produced on our family farm since 2000, California's classic style blue cheese is rindless, all-natural and gluten-free. The addictive flavor is bold with hints of sweet milk and a peppery finish. Made from raw (non-pasteurized), rBST-free cows' milk. Made with microbial (vegetarian) rennet. Aged 3.5 months. Gluten Free. TASTING NOTES: Milky white in color with blue-green veins througho...



MARKETING

Point Reyes Farmstead Original Blue is a beautiful, aged, blue farmstead cheese made from raw cow's milk. The paste is chalky white and the blue-grey veins give an appearance of marble. The cheese is dense and soft, moist and creamy. The flavor is slightly tangy and not too sharp.

Nutrition Facts

6 Servings per container	
Serving Size	1 oz
Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 7 g	9%
Saturated Fat 4.5 g	22%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 220 mg	10%
Total Carbohydrates 2 g	1%
Dietary Fiber 1 g	2%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 114 mg	8%
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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
21110		10827615000167		16/6 OZ			
Brand		Brand Owner		GPC Description			
Point Reyes		Point Reyes Farmstead Chs		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6.5 LBR	6 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.25 INH	8.25 INH	4.5 INH	0.18 FTQ	20x08	172 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---UNIT UPC: 827615000160---

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

INGREDIENTS

Cultured Raw Cow's Milk, Salt, Enzymes, and Penicillium Roqueforti. Enzyme (rennet) is microbial, classified as vegetarian by the FDA

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PREPARATION & COOKING SUGGESTIONS

Allow Original Blue to come to room temperature and bloom before serving. As the cheese comes to temp, the flavors develop and allow for the blue mold to bloom.

SERVING SUGGESTIONS

Original Blue is great as a stand-alone table cheese, for topping salads, melting onto burgers and steak, mixing into pasta or risotto, incorporating into scrambled eggs and mashed potatoes, and so much more.

MORE INFORMATION