

13271 - AmaGorg Gorgonzola Wheel



AmaGorg Gorgonzola is handmade and then carefully aged in the historic sandstone cheese caves of Faribault, MN. Cave ageing provides an ideal environment for the development of blue veining in the cheese and contributes to its rich, clean, natural flavor. This particular cheese ages a minimum of 90 days in our Sandstone caves. It is a blue-veined, Gorgonzola-style cheese that i...



MARKETING

AmaGorg Gorgonzola is handmade and then carefully aged in the historic sandstone cheese caves of Faribault, MN. It is "sweeter_ (less acidic) than our blue cheese. This dense, rich cheese is somewhat sharper in flavor but still cleans up well with a nice, slightly gritty mouth feel and finish.

Nutrition Facts

96 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 310 mg	13%
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 150 mg	11%
Iron 0 mg	0%
Potassium 30 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			
28002		90823958810162		2/6 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		
13 LBR	12 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5 INH	7.75 INH	15.25 INH	0.34 FTQ	15x08	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

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'; 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

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

AmaGorg cheese is excellent with stone fruits like cherries, pluots, or plums. A bit of honey or maple syrup works well because the sweetness plays off the tanginess in the cheese. Chocolate and hazelnuts add depth to the sweeter flavor of the AmaGorg. For a delicious dessert, pair AmaGorg with spicy Mexican Drinking Chocolate. The grit in the drinking chocolate and the grit in the blue veining of the cheese are perfect together.

MORE INFORMATION