

62100 - Bay Blue Cheese Wheel



Inspired by the sheer natural beauty of our coastal climate and locale, Bay Blue is a rustic-style blue cheese with a natural rind. It is known for its mellow flavor and sweet, salted caramel finish. Made from pasteurized, rBST-free cows' milk. Made with traditional rennet. Gluten-free. Aged for 90 days. **TASTING NOTES:** Fudge-like texture with a beautiful natural rind. Mild blue mold punge...



MARKETING

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Nutrition Facts

96 Servings per container

Serving Size 28 grams

Amount Per Serving

Calories 100

% Daily Value*

Total Fat 7 g	9%
Saturated Fat 5 g	24%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 160 mg	7%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	2%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
62100	90827615000002	1/6 LB				
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	
6.425 LBR	6 LBR	Yes	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	183 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'; 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

Pasteurized Cow's Milk, Salt, Cultures, Enzymes, and Penicillium Roqueforti

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PREPARATION & COOKING SUGGESTIONS

Allow cheese 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

The star of an after-dinner cheese course, Bay Blue is perfect for savoring alongside a glass of Vintage Port or Barrel-Aged Scotch. In the kitchen, the options are endless. Bay Blue is a great topper for a succulent steak or burger, shaved onto poached pears or grilled peaches or melted into mushroom risotto.

MORE INFORMATION