

# 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\***

<b>Total Fat</b> 7 g	<b>9%</b>
Saturated Fat 5 g	<b>24%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>10%</b>
<b>Sodium</b> 160 mg	<b>7%</b>
<b>Total Carbohydrates</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>2%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 6 g	
Vitamin D 0 mcg	0%
Calcium 128 mg	10%
Iron 0 mg	0%
Potassium 28 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				
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	137 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