

# 16048 - Original Blue Cheese Wheel



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 through...



## MARKETING

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## Nutrition Facts

104 Servings per container

**Serving Size** 1 oz

**Amount Per Serving**

**Calories** 90

**% Daily Value\***

<b>Total Fat</b> 7 g	<b>9%</b>
Saturated Fat 4.5 g	<b>21%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 220 mg	<b>10%</b>
<b>Total Carbohydrates</b> 2 g	<b>1%</b>
Dietary Fiber 1 g	<b>2%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 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				
22100	90827615000026	1/6.5 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	
7.01 LBR	6.5 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	186 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

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

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### PREPARATION & COOKING SUGGESTIONS

To open: remove the wheel from the bag and foil packaging. Cut off the desired amount of cheese and re-wrap in foil or parchment paper

### 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