

# 357490 - Crater Lake Blue Organic



Inspired by the deep blue depths of Crater Lake in Southern Oregon, Rogue Creamery created a cheese with a robust blue profile that mirrors the national treasure for which it is named. Crater Lake Blue is rich and creamy, with greater piquance and "blue" flavor than Rogue's classic Oregon Blue cheese. In addition to its pronounced blue veining, Crater Lake features a fruity pro...



## MARKETING

Crater Lake Blue is rich and creamy, with greater piquance and blue flavor than Rogue's classic Oregon Blue. Crater Lake features pronounced blue veining, a fruity profile, and a buttery finish.

## Nutrition Facts

80 Servings per container

**Serving Size** 1.0 OZ

**Amount Per Serving**  
**Calories** 110

% Daily Value\*

**Total Fat** 10 g 13%

Saturated Fat 7 g 35%

Trans Fat 0 g

**Cholesterol** 35 mg 12%

**Sodium** 220 mg 10%

**Total Carbohydrates** 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars %

**Protein** 6 g

Vitamin D 0 mcg 0%

Calcium 163 mg 13%

Iron 0 mg 0%

Potassium 25 mg 1%

\* 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			
35749		00041174139011		1/5 LB			
Brand		Brand Owner		GPC Description			
Rogue Creamery		The Rogue Creamery		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
5.28 LBR	5 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
7.25 INH	7.25 INH	5.25 INH	0.16 FTQ	06x10	117 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

Unopened cheese can last several months in your refrigerator. Once you've opened the plastic, we recommend consuming within 3 weeks. Wrap leftover in wax or cheese paper, then place in plastic bag or container in refrigerator to limit air contact.-----

## 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

Pasteurized Organic Whole Cow Milk, Salt, Enzymes, Cheese Cultures and Penicillium Roqueforti

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### PREPARATION & COOKING SUGGESTIONS

Our blue cheese is best when enjoyed at room temperature. Remove it from its packaging and let sit for at least 30 minutes to "breathe".

### SERVING SUGGESTIONS

Crumble on a salad or steak, or serve with dried or stewed pears, a drizzle of honey, and a flaky cornmeal cracker.

### MORE INFORMATION