

660 - Traditional Danish Blue Cheese Wheel

DaneKo Danish Blue cheese is the go-to blue for crumbling. Traditional Danish blue cheese is characterized by a sharp, piquant, and salty taste. The secret of the cheese is found in the different cheese cultures added to the milk, its fat content and the moisture content and ripening process. All these add up to an intense, lingering blue that's never bitter, metallic, or over!



MARKETING

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Nutrition Facts

112 Servings per container

Serving Size 1 oz (28g)

Amount Per Serving

Calories **110**

% Daily Value*

Total Fat 8 g	11%
Saturated Fat 6 g	27%
Trans Fat 0 g	
Cholesterol 30 mg	9%
Sodium 410 mg	18%
Total Carbohydrates 0 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 170 mg	14%
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				
42062	10820581006607	1/7 LB				
Brand	Brand Owner	GPC Description				
DaneKo	DaneKo	Cheese (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.32 LBR	7 LBR	Yes	Denmark	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
7.4 INH	7.4 INH	4.2 INH	0.13 FTQ	30x10	59 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

Store blue cheese around 38 F to 44 F---UNIT UPC: 820581006600---

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 Cow's Milk, Salt, Starter Culture, Penicillium Roqueforti, Microbial Rennet

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PREPARATION & COOKING SUGGESTIONS

Cut into wedges and serve

SERVING SUGGESTIONS

Pair Danish Blue with seared beef, veal or pork steak, allowing it to melt in, or serve it in soups, pastas or stews for an extraordinarily creamy consistency.

MORE INFORMATION