

81126 - Aged Blue Cheese Wedge



Amablu is our flagship brand is that is cave aged for 75 days. Limiting the aging to 75 days creates a blue cheese with a pleasant, tangy flavor profile. It has a creamy texture with bright, sharp flavor notes with a clean finish due to cave aging. When it comes to serving and pairings, standard pairings like pears, apples, and dried fruits like cherries and cranberries work gr...



MARKETING

Amablu Blue Cheese is hand made, and then carefully aged in the historic sandstone cheese caves of Faribault, MN. Cave ageing provides and ideal environment for the development of blue veining in the cheese and contributes to its rich, clean, natural flavor.

Nutrition Facts

4 Servings per container	
Serving Size	1.0 OZ
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 380 mg	16%
Total Carbohydrates 1 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 148 mg	11%
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			
28135		10823958281355		8/4 OZ			
Brand		Brand Owner		GPC Description			
Caves of Faribault		Prairie Farms Dairy Inc		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
2.25 LBR	2 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.19 INH	7.88 INH	3.63 INH	0.17 FTQ	22x13	119 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

Refrigerate until use. Let the cheese come to room temperature before serving. Depending on the room temperature this can be anywhere from 30-60 minutes before serving. Right before serving, remove from packaging. Enjoy! ---UNIT UPC: 823958751257---

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

Whole milk, salt, cheese cultures, enzymes, penicillium roquefortii.

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PREPARATION & COOKING SUGGESTIONS

Let cheese get to room temp, open, enjoy! Also great in salads and for cooking.

SERVING SUGGESTIONS

When it comes to serving and pairings, standard pairings like pears, apples, and dried fruits like cherries and cranberries work great. Use to top salads, add to roasted Brussel Sprouts, and make salad dressings or dips. We also love blue cheese with a cup of coffee or a fruit-forward kombucha.

MORE INFORMATION