

18084 - Smokey Blue Cheese Wheel



An innovative American original, Smokey Blue is often referred to as the "Gateway Blue" because it has won over countless blue cheese skeptics since its introduction in 2005. After the wheels are cave-aged and reach their full maturation, they undergo a long, gentle cold-smoking process using Oregon hazelnut shells. This infuses the cheese with nutty, caramelly aromas and note...



MARKETING

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Nutrition Facts

88 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 0%

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			
35783		00041174149027		1/5.5 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		
5.5 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	10x06	172 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 at 38°– 41° F ---UNIT UPC: 820581017101---

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

USDA Certified Organic Pasteurized Whole Cow's Milk, Salt, Enzymes, Cheese Cultures, Penicillium Roqueforti

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PREPARATION & COOKING SUGGESTIONS

We recommend bringing the cheese up to room temperature before serving. After removing from plastic, cut into individual slices.

SERVING SUGGESTIONS

Ideal when used to elevate burgers, steaks, and roasted vegetables, or on a cheese platter with fruit preserves and nut crisps.

MORE INFORMATION