

7597 - Blue Cheese Crumbles



Statesboro Blue Cheese is cave aged for over 60 days and made using farm fresh, unpasteurized cows' milk. The use of unpasteurized milk along with the natural environment of the limestone caves, create a blue cheese that is rich in creamy flavor with a sharp and piquant bite. Statesboro Blue is ideal for salads and dressings but can be enjoyed straight off the wheel with a driz...



MARKETING

Statesboro Blue Cheese is cave aged for over 60 days and made using farm fresh, unpasteurized cows' milk, creating a blue cheese that is rich in creamy flavor with a sharp and piquant bite. Ideal for salads and dressings, or on top of steak with onions and grilled mushrooms.

Nutrition Facts

4 Servings per container

Serving Size 1 oz (28g)

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 310 mg | 13% |
| 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 150 mg | 10% |
| Iron 0 mg | 0% |
| Potassium 30 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 | | | |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|--|
| 28050 | | 10820581075979 | | 12/4 OZ | | | |
| Brand | | Brand Owner | | GPC Description | | | |
| Statesboro | | Statesboro | | Cheese (Perishable) | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | | |
| 4 LBR | 3 LBR | No | United States | Undeclared | No | | |
| Shipping | | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To | |
| 5 INH | 5 INH | 5 INH | 0.07 FTQ | 12x08 | 155 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 35-45°F ---UNIT UPC: 820581075972---

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

Milk, Cheese Cultures, Salt, Enzymes, Penicillium Roquefortii, Cellulose (to prevent caking).

7597 - Blue Cheese Crumbles

Statesboro Blue Cheese is cave aged for over 60 days and made using farm fresh, unpasteurized cows' milk. The use of unpasteurized milk along with the natural environment of the limestone caves, create a blue cheese that is rich in creamy flavor with a sharp and piquant bite. Statesboro Blue is ideal for salads and dressings but can be enjoyed straight off the wheel with a driz...



PREPARATION & COOKING SUGGESTIONS

Ready to Go

SERVING SUGGESTIONS

Blue cheese is great for so many dishes! Try adding to burgers or steaks as a topping. It's great on salads, dips, and a great addition to cheese platter.

MORE INFORMATION