

75055 - Blue Cheese Crumbles



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

5 Servings per container

Serving Size 1 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		
28036		10823958750554		12/5 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	
4.25 LBR	3.8 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.5 INH	6 INH	5.75 INH	0.27 FTQ	12x08	158 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: 823958750557---

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

Whole Milk, salt, cheese culture, rennet, select 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