

11613 - Glacier Wildfire Blue Wheel

A delectable symphony of mild blue notes and Peperoncino peppers that bodes a smoothness that can only be described after trying it for yourself. As featured on many local menus, it adds a silky fire atop burgers, pizza and steaks. Award-winner made in Linden, WI with fresh Wisconsin milk. Certified Master Cheesemaker Sid Cook has won more top national and international awards...



MARKETING

A celebrated blue cheese produced in our Glacier Point facility, it is a delectable symphony of mild blue notes and Peperoncino peppers that bodes a smoothness that can only be described after trying it for yourself.

Nutrition Facts

96 Servings per container

Serving Size 1 oz

Amount Per Serving
Calories 100

% Daily Value*

Total Fat 9 g 12%

Saturated Fat 5 g 25%

Trans Fat 0 g

Cholesterol 30 mg 10%

Sodium 180 mg 8%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 260 mg 20%

Iron 0 mg 0%

Potassium 27 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			
1376		00812019022320		1/6 LB			
Brand		Brand Owner		GPC Description			
Carr Valley		Carr Valley Cheese Co		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6.6 LBR	6 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9 INH	9 INH	4.75 INH	0.22 FTQ	20x08	98 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-----

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 cultured cow milk, salt, enzymes, peperoncino peppers, penicillium roqueforti, cellulose (anti-caking agent)

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PREPARATION & COOKING SUGGESTIONS

Best served room temperature

SERVING SUGGESTIONS

Fantastic on a cheeseboard or add to burgers, pizza and vegetables for tons of flavor and a lingering heat.

MORE INFORMATION