

383900 - Caveman Blue Cheese Conventional



A natural rind allows Caveman Blue to release moisture and develop a thick, fudgy texture. During its maturation, the wheels develop flavors of fresh buttermilk, brown butter, and hay. Savory, umami-rich notes of roasted beet and mushroom strike a balance with moderate "blue" spice to set this cheese apart.



MARKETING

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Nutrition Facts

84 Servings per container

Serving Size 30 grams

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 | | | |
|-------------------------|----------------|---------------------------------|-------------------|---|-----------------|----------------------|--|
| 38390 | | 10041174383909 | | 1/5.25 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 | | |
| 5.6 LBR | 5.25 LBR | Yes | United States | Undeclared | No | | |
| Shipping | | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To | |
| 7.5 INH | 7.5 INH | 5.25 INH | 0.17 FTQ | 30x10 | 78 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: 041174383902---

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 Whole Cow's Milk, Salt, Enzymes, Cheese Cultures, Penicillium Roqueforti.

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PREPARATION & COOKING SUGGESTIONS

Ready to Eat

SERVING SUGGESTIONS

Cheeseboard, salads, burgers, steak topping. Serve with nut-studded crisps, a citrus marmalade, or try it in a simple side dish with roasted squash and pecans. Also makes a delightful pairing with tropical fruits.

MORE INFORMATION