

84956 - Traditional Blue Cheese Wedge

DaneKo Danish Blue cheese is the go-to blue for crumbling. Traditional Danish blue cheese is characterized by a sharp, piquant and salty taste. The secret of the cheese is found in the different cheese cultures added to the milk, its fat content and the moisture content and ripening process. All these add up to an intense, lingering blue that's never bitter, metallic or overly ...



MARKETING

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Nutrition Facts

4 Servings per container

Serving Size 1 oz (28g)

Amount Per Serving

Calories 110

% Daily Value*

| | |
|--------------------------------|------------|
| Total Fat 8 g | 11% |
| Saturated Fat 6 g | 27% |
| Trans Fat 0 g | |
| Cholesterol 30 mg | 9% |
| Sodium 410 mg | 18% |
| Total Carbohydrates 0 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 170 mg | 14% |
| Iron 0 mg | 0% |
| Potassium 25 mg | 0% |

PRODUCT SPECIFICATIONS

| Code | GTIN | Pack Description | | | | |
|-------------------------|----------------|---------------------------------|---|------------|-----------------|----------------------|
| 84956 | 10820581849563 | 12/4 OZ | | | | |
| Brand | Brand Owner | GPC Description | | | | |
| DaneKo | DaneKo | Cheese (Perishable) | | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 3.5 LBR | 3 LBR | No | Denmark | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 10.5 INH | 7.5 INH | 5.5 INH | 0.25 FTQ | 20x10 | 270 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

See label for suggestions---UNIT UPC: 820581849566---

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 Cow's Milk, Salt, Starter Culture, Penicillium Roqueforti, Microbial Rennet.

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PREPARATION & COOKING SUGGESTIONS

Open and serve

SERVING SUGGESTIONS

Pair Danish Blue with seared beef, veal or pork steak, allowing it to melt in, or serve it in soups, pastas or stews for an extraordinarily creamy consistency.

MORE INFORMATION