Caves of Faribault

81055 - Gorgonzola Crumbles

AmaGorg Gorgonzola is handmade and then carefully aged for 90 days in the historic sandstone cheese caves of Faribault, MN. Cave ageing provides an ideal environment for the development of blue veining in the cheese and contributes to its rich, clean, natural flavor. This blue veined Gorgonzola style cheese is “sweeter” (less acidic) than our blue cheese. This cheese is somewha...

MARKETING

AmaGorg is our 90 day, cave aged blue cheese. This blue veined Gorgonzola style cheese is “sweeter◡ (less acidic) than our blue cheese. This cheese is somewhat sharper in flavor but still cleans up well with a nice, slightly gritty mouth feel and finish.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
28037	10823958810555	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
4.85 LBR	3.75 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.5 INH	6 INH	5.75 INH	0.27 FTQ	12x08	117 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

Nutrition Facts

5 Servings per container

Serving Size **28 grams**

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 130 mg	10%
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.

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: 823958810558---

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Whole Milk, salt, cheese culture, select penicillium roqueforti, enzymes, potato starch (to prevent caking).

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PREPARATION & COOKING SUGGESTIONS

Let cheese get to room temp, open, enjoy! Also great in salads and for cooking.

SERVING SUGGESTIONS

AmaGorg cheese is excellent with stone fruits like cherries, pluots, or plums. A bit of honey or maple syrup works well because the sweetness plays of the tanginess in the cheese. Chocolate and hazelnuts add depth to the sweeter flavor of the AmaGorg. For a delicious dessert, pair AmaGorg with spicy Mexican Drinking Chocolate. The grit in the drinking chocolate and the grit in the blue veining of the cheese are perfect together.

MORE INFORMATION