

18083 - Oregon Blue Cheese Organic Wheel



First developed in 1954, Oregon Blue is Rogue Creamery's classic, signature blue cheese recipe. The wheels are cave-aged and carefully tended by our affinage team during their maturation; then each lot must pass Rogue's comprehensive organoleptic sensory test before being released for sale. Approachable, creamy, and fruity, Oregon Blue lends itself to a variety of wine and culi...



MARKETING

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Nutrition Facts

80 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 21%

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			
35715		00041174119013		1/5 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		
6.23 LBR	5 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
7.25 INH	7.25 INH	5.25 INH	0.16 FTQ	10x06	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				

HANDLING SUGGESTIONS

Keep Refrigerated at 38°– 41° F until Ready to serve.---UNIT UPC: 820581101015---

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

USDA Certified Organic Pasteurized Whole Cow's Milk, Salt, Enzymes, Cheese Cultures, Penicillium Roqueforti

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PREPARATION & COOKING SUGGESTIONS

We recommend bringing the cheese up to room temperature before serving. After removing from plastic, cut into individual slices.

SERVING SUGGESTIONS

Use to accent salads, red meat, or roasted vegetables, or enjoy on a cheese platter with pear preserves and shortbread crackers.

MORE INFORMATION