

10536 - Glacier Wildfire Blue Wedge

A smooth blue with added pepperoncino peppers for a rich flavor and subtle heat. Certified Master Cheesemaker Sid Cook has won more top national and international awards than any other cheesemaker in North America. As a fourth-generation cheesemaker, he received his cheesemaking license when he was 16, and now owns and operates four cheese plants and eight retail cheese stores l...



MARKETING

A smooth blue with added pepperoncino peppers for a rich flavor and subtle heat. Made in Linden, WI. Made in 6 lb wheels using fresh Wisconsin milk that is delivered daily and added pepperoncino peppers throughout for a subtle and lingering heat.

Nutrition Facts

5 Servings per container

Serving Size 1.0 OZ

Amount Per Serving

Calories 100

% Daily Value*

Total Fat 8 g	12%
Saturated Fat 4.5 g	23%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 170 mg	7%
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 15 mg	25%
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			
3176		10812019025861		12/5 OZ			
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		
4.35 LBR	3.75 LBR	No	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	194 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---UNIT UPC: 812019025864---

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, pepperoncino peppers, penicillium roqueforti

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PREPARATION & COOKING SUGGESTIONS

Best served room temperature

SERVING SUGGESTIONS

Fantastic on a cheeseboard, great to cook with.

MORE INFORMATION