



Carr Valley

# 105918 - Ba Ba Blue Cheese Wheel

A native Wisconsin sheep milk blue cheese, aged four months for intense bleu flavor. This cheese has won numerous national and international awards and is made with simple ingredients: pasteurized cultured sheep milk, salt, enzymes, cultures, penicillium roqueforti.



## Nutrition Facts

Servings per Container 0  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 110**

	% Daily Value*
<b>Total Fat</b> 8 g	<b>12%</b>
Saturated Fat 5 g	<b>27%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 30 mg	<b>10%</b>
<b>Sodium</b> 120 mg	<b>8%</b>
<b>Total Carbohydrate</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugar	<b>0%</b>
<b>Protein</b> 7 g	
Vitamin D 0 mcg	<b>0%</b>
Calcium 300 mg	<b>25%</b>
Iron 0 mg	<b>0%</b>
Potassium 27 mg	<b>0%</b>

\* The % Daily Value (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.

### \* Benefits

A native Wisconsin sheep milk blue cheese, aged four months for intense bleu flavor.

### Ingredients

pasteurized cultured sheep milk, salt, enzymes, cultures, penicillium roqueforti

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Keep refrigerated.---

### Serving Suggestions

Pairs well with honey. Best served at room temperature.

### Prep & Cooking Suggestions

Best served room temperature.

### Product Specifications

Brand	Manufacturer
Carr Valley	Carr Valley Cheese Co

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	1605	105918	00812019023150		1/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.6 lb	6 lb	United States of America	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9 in	9 in	4.75 in	0.22 ft3	20x8	171 days	35 °F / 37 °F



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## Nutrition Analysis - By Measure

Calories	110	Total Fat	8 g	Sodium	120 mg
Protein	7	Trans Fats	0 g	Calcium	300 mg
Total Carbohydrates...	1 g	Saturated Fat	5 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	27 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

## Additional Images

