



Rogue Creamery

118071 - Caveman Blue Cheese Wheel Organic

Although its moniker and mold-riddled exterior imply a lack of refinement, these wheels are anything but. A rugged natural rind allows the Caveman to release a bit of moisture and develop a thick, buttery texture.



Nutrition Facts

Servings per Container	80
Serving size	1oz
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 220mg	10%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 163mg	13%
Iron 0mg	0%
Potassium 25mg	1%

* 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

Although its moniker and mold-riddled exterior imply a lack of refinement, these wheels are anything but. A rugged natural rind allows the Caveman to release a bit of moisture and develop a thick, buttery texture. During its maturation, luscious cow milk and blue cultures are transformed to a golden-hued paste that tastes of sweet, fresh buttermilk with hints of tropical fruit, grass and hay. Inspired by a sense of place for over 85 years, Rogue Creamery draws from the beauty and flavors of Southern Oregon's Rogue River Valley to create a variety of hand-milled cheddar cheeses. These cheeses are all Certified Organic by Oregon Tilth, vegetarian-friendly, and made with premium, pasteurized, rBST-free cows milk that is Animal Welfare Review Certified by Validus. Rogue Creamery: Cheese As a Force for Good.

Ingredients

USDA Certified organic pasteurized cows milk, salt, enzymes, cheese cultures, penicillium roqueforti

Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated between 38 - 40 F

Serving Suggestions

This fudgy blue cheese makes a wonderful accompaniment to fruit and nut-studded crisps, stewed shallot compote, or a contrasting bright orange marmalade. The addition of Caveman Blue can transform a simple side dish of roasted butternut squash, toasted pecans and dried cranberries into a main course.

Prep & Cooking Suggestions

Cut into vacuum seal. Remove paper wrap. Score wheel with foil on and cut what's needed. Keeping foil on protects the integrity of the cheese. Wrap with cheese paper or plastic wrap for merchandising.

Product Specifications

Brand			Manufacturer			
Rogue Creamery			The Rogue Creamery			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	35846	118071	00041174178010		1/5 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
5.25lb		2.85lb	United States	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
23in	8in	11.75in	1.25ft3	10x6	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	220mg
Protein	6	Trans Fats	0g	Calcium	163mg
Total Carbohydrates...	1g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	25mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

