



Caves of Faribault
13271 - Ama Gorg Gorgonzola Wheel

AmaGorg Gorgonzola is handmade and then carefully aged in the historic sandstone cheese caves of Faribault, MN. It is sweeter (less acidic) than our blue cheese. This dense, rich cheese is somewhat sharper in flavor but still cleans up well with a nice, slightly gritty mouth feel and finish.



* Benefits

AmaGorg Gorgonzola is handmade and then carefully aged 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 particular cheese ages a minimum of 90 days in our Sandstone caves. It is a blue-veined, Gorgonzola-style cheese that is sweeter (less acidic) than our blue cheese. This dense, rich cheese is somewhat sharper in flavor but still cleans up well with a nice, slightly gritty mouth feel and finish.

Ingredients

Whole Milk, Salt, Cheese Culture, Rennet, Select Penicillium Roquefortii

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 96
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 310mg	13%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 150mg	11%
Iron 0mg	0%
Potassium 30mg	0%

* 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.

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!

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 off 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.

Prep & Cooking Suggestions

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

✏ Product Specifications

Brand			Manufacturer			
Caves of Faribault			Prairie Farms Dairy Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	28002	13271	90823958810162		2/6 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
13lb		12lb	United States	No		
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
5in	7.75in	15.25in	0.34ft3	15x8	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	310mg
Protein	6	Trans Fats	0g	Calcium	150mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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

