



Blakesville Creamery
182882 - Afterglow

Afterglow is a washed-rind lactic cheese inspired by Langres. Cheeses are lovingly washed with New Glarus Belgian Red, an ale made with Door County cherries. The beer lends a touch of fruitiness to the aroma and the flavor is clean, minerally and with a touch of salt.



* Benefits

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Ingredients

Pasteurized goat milk, cultures, rennet, salt

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 soy tree nuts wheat

Nutrition Facts

Servings per Container	
Serving size	OZ
Amount per serving	
Calories	
% Daily Value*	
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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. Take out one hour before serving. Refrigerate when done.

Serving Suggestions

Ready to eat food

Prep & Cooking Suggestions

Ready to eat food

✎ Product Specifications

Brand			Manufacturer			
Blakesville Creamery			Blakesville Creamery			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	3	182882			9/5 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
3.84lb	2.81lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	10in	2in	0.12ft3	12x4	28days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

 Additional Images

