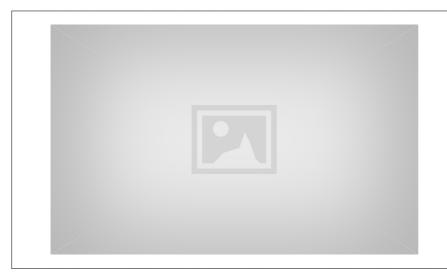


Blakesville Creamery 182882 - **Afterglow**



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

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. Blakesville Creamery is a farmstead goat creamery in Port Washington, WI, on Lake Michigan, about halfway between Milwaukee and Sheboygan. We make our cheese with milk from the Blakesville Dairy Farm, adjacent to the creamery.

Ingredients	Allergens
Pasteurized goat milk, cultures, rennet, salt	Contains:
	Free From: Solution crustaceans eggs fish peanuts wheat

Nutrition Facts

Servings per Container Serving size

OZ

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
<i>Trans</i> Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sug	ar %
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

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

Bidilu				Manuracu	urer
Blakesville Creamery		Blakesville Creamery			
	_				
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.

2 102002 0/5 07	Pack Desc.	Раск	GIIN	SPC #	IVIFG #	UPC	
3 102002 9/3 02	9/5 OZ			182882	3		

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.84lb	2.81lb	United States	No	

			Shippi	ng Infor	mation	
Length	Width	Height	Volume	TIxHI	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-1 2∙
Monosodium	Sulphites	Nitrates

0	Additional Images	

