

#### Roth

#### 1910 - Buttermilk Blue Cheese Wheel



Buttermilk Blue is cellar-aged for 2+ months to create a creamy, buttery yet piquant taste. Perfect for crumbling over salads, roasted vegetables, steaks, and stir into risotto or mac & cheese. Enjoy with dark beer, Riesling, or Gin.



#### Benefits

Roth Cheeses are handcrafted in Wisconsin with fresh, local milk sourced within 60 miles of their creameries from family-owned dairy farmers. Roth Cheese is always rBST-free and naturally gluten-free. Our Buttermilk Blue is cellar-aged for 2+months to create a creamy, buttery yet piquant taste. Perfect for crumbling over salads, roasted vegetables, steaks, or burgers, Stirring into risotto or mac & cheese, or for making blue cheese dips and dressings. Pair with honey, figs, pears, dates, and dark chocolate. Enjoy with dark beer, Riesling, or Gin. Roth Cheese has more than 200 awards, including World Champion at the 2016 World Championship Cheese Contest for our Grand Cru Surchoix.

Ingredients	▲ Allergens
CULTURED PASTEURIZED MILK, SALT, ENZYMES, PENICILLIUM ROQUEFORT, NATAMYCIN (NATURAL MOLD INHIBITOR.	Contains:  image: milk  Free From:  crustaceans eggs fish peanuts  soy (iii) tree nuts wheat

# **Nutrition Facts**

Servings per Container 96 Serving size 1.00Z (10z)

Amount per serving Calories

100

Calones	100
% Dai	ily Value*
Total Fat 8g	10%
Saturated Fat 6g	30%
<i>Trans</i> Fat	
Cholesterol 30mg	10%
Sodium 380mg	17%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 1mcg	5%
Calcium 150mg	12%
Iron 0.1mg	1%
Potassium 30mg	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.

#### **Handling Suggestions**

Keep refrigerated

#### Serving Suggestions

Salads, burgers, steaks, roasted vegetables, risotto, mac & cheese, dips, dressings, cheeseboards

### Prep & Cooking Suggestions

open and serve

# Product Specifications

	Brand		Manufacturer		Produc	ct Category	
	Ro	oth	Emmi Roth USA Inc.		Cheese Cheddar		
ı	UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	1910	1910	90736547019108		1/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.41lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5.75in	7.88in	7.88in	0.21ft3	30x10	117days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	380mg
Protein	6	Trans Fats		Calcium	150mg
Total Carbohydrates•••	0g	Saturated Fat	6g	Iron	0.1mg
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	1mcg	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					

