

Salemville 20004 - Amish Gorgonzola Crumbles

Blue Cheese is recognized for its well-balanced, earthy flavor and picturesque veining. A rich and smooth rBGH-free cheese, Salemville Blue Cheese is remarkably delicate. Its slightly tangy flavor works well on salads and in omelets and pairs perfectly with a fruity white wine.



%

		Nutrition Facts				
	SALEMVILLE	Servings per Container Serving size Amount per serving Calories				
	RUMBLED ISH BLUE CHEESE					
Days		% Daily Value*				
	IEIW1402(1139)	Total Fat				
	Contraction of Linear	Saturated Fat	%			
		Trans Fat				
		Cholesterol	%			
★ Benefits		Sodium	%			
•		Total Carbohydrate	%			
Blue Cheese is recognized for it	s well-balanced, earthy flavor and smooth rBGH-free cheese, Salemville	Dietary Fiber	%			
Blue Cheese is remarkably deli	cate. Its slightly tangy flavor works well	Total Sugars				
on salads and in omelets and p	airs perfectly with a fruity white wine.	Includes Added Sugar	%			
Ingredients	Allergens	Protein				
ingreatents	Allergens					
		Vitamin D	%			
		Calcium	%			
		Iron	%			

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Br	and		Manufacturer				Product Category			
Sale	mville	S	Saputo Cheese USA Inc				Cheese			
UP	C	MFG #	ŧ	SPC #		GTIN		Pa	ack	Pack Desc.
7115652	200049	700026	57	20004	007	1156520	0049			12/4 OZ
Gross W	/eight	Net Wei	ght	Cou	ntry of	Origin	Kos	her	Ch	ild Nutrition
3.71	b	3lb		Uı	nited St	tates	N	0		
			S	hippin	g Infor	mation				
Length	Width	Height	Volu	ume	TIxHI	Shelf Li	fe S	Storag	ge Te	mp From/To
9.8in	14.6in	4.2in	0.3	5ft3	10x5	75day	s		35°F	- / 37°F

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.





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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

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