



Alemar Cheese Company  
248 - Blue Earth Brie Style Cheese Wheel

American Brie; less intense and more slowly aged compared to our Bent River Camembert. Focused on creamy and decadent texture with grassy, mushroomy, buttery flavor and a touch of funk and brassica for complexity.



Nutrition Facts

Servings per Container  
Serving size

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.

\* Benefits

As arguably the most well-known style of French cheese, making a brie was a natural extension of Alemar making our Bent River Camembert-style cheese. Mankato, MN where Alemar got its start is within Blue Earth County, hence the name of the cheese. While Bent River aspires to be a proper Camembert with big vegetal, herbal, funky flavors, Blue Earth is instead an American Brie with a less runny texture as it ages and more focus on grassy, mushroomy, buttery flavor and smooth, decadent texture. Indeed, we've often heard that people mistake Blue Earth for a double or triple cream cheese when we don't add any cream at all! Expect a touch of funky brassica flavor for complexity, but overall, Blue Earth is a much more approachable cheese and adopts some techniques from tomme-style cheese to make its unique character. The cheese is super melty and great for cooking applications as well!

Alemar Cheese Company was started by Keith Adams in 2008 in Mankato, Minnesota and moved up to its new location in Food Building in Minneapolis, Minnesota in 2019. Alemar specializes in soft-ripened, French-inspired cheeses. All Alemar cheeses are made by hand from local grass-fed cow's milk and use vegetarian rennet.

Ingredients

pasteurized milk, salt, rennet and cultures

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Store in original wrap in refrigeration. Once cut and re-portioned, good for 7-10 days under plastic wrap, though cheese wrap is preferred.

Serving Suggestions

Mainly a table cheese, but excellent in cooking applications as well.

Prep & Cooking Suggestions

Allow cheese to come to room temperature before serving. A whole wheel may take 1-1.5 hours, though smaller pieces may take less time.

📝 Product Specifications

Brand			Manufacturer			
Alemar Cheese Company			Alemar Cheese Co.			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	BE	248	00850040846201		4/2.25 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
9.5lb		9lb	United States	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16in	8in	4in	0.3ft3	15x9	64days	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

