

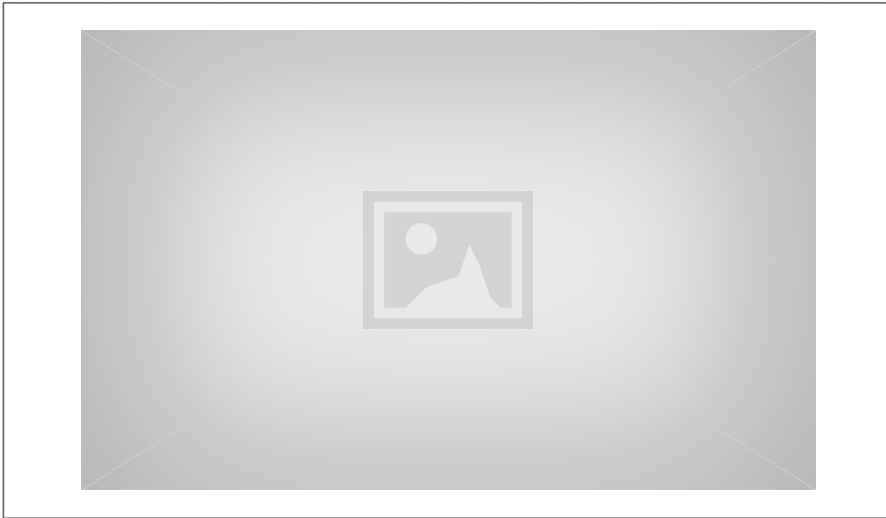


Maytag

29972 - Farm Reserve Blue Cheese



Maytag Farm Reserve 4 lb Wheel has a natural edible bloomy rind develops as the cheese ages, enhancing the flavor profile of this blue cheese with stronger, earthy flavors. Farm Reserve has deep, earthy flavors imparted by the terrain of Iowa: warm and rich, with nutty and mushroom undertones.



* Benefits

Maytag Farm Reserve is the newest blue cheese in the Maytag Dairy Farms family of cheeses. Made by hand and aged in the same hillside caves where the cheesemakers have been crafting blue cheese for nearly 80 years. Cheesemaking is a fusion of art and science. Time and a few simple ingredients transform sweet, farm-fresh milk into a food with complex flavor and rich texture. Still today, Maytag Blue Cheese is crafted in the traditional, time-honored method. Every step of the way, the craftsmanship of our cheesemakers is evident. The classic buttery taste and texture of Maytag Blue gives way to new flavors in Maytag Farm Reserve. Left intact, the natural edible bloomy rind develops as the cheese ages, enhancing the flavor profile of this blue cheese with stronger, earthy flavors. Farm Reserve has deep, earthy flavors imparted by the terrain of Iowa: warm and rich, with nutty and mushroom undertones. Maytag Farm Reserve is made with pasteurized cow's milk and is cured an average of 6 months, leaving a final product that has an edible bloomy rind, and a white body with blue veining, with a fudgy and dense texture. Maytag Farm Reserve is made as 4 lb. wheels and sold as either the 4 lb. wheel or as 4 oz. wedges. Farm Reserve can be kept in the original foil and stored in the plastic wrapper to retain the moisture and preserve the texture, for up to four to six weeks in cold refrigeration. To preserve, it can be rewrapped in plastic after cutting. Maytag Farm Reserve is an excellent table cheese, a true star of a charcuterie or cheeseboard. The flavors work wonderfully with other rich flavors that can stand up to its boldness: ports, rich desserts, and your most treasured sparkling wines. Other notable pairings for the Farm Reserve would include dark chocolate, nuts, fig preserves and honey. An amplified taste and incredibly creamy texture as dense as fudge, this is a true artisan cheese experience meant to be shared. Maytag Dairy Farms: founded by family, created for friends.

Ingredients

Pasteurized cow's milk, lactic cultures, rennet enzymes (vegetarian), Penicillium roqueforti, salt. Product does not contain preservatives or artificial ingredients. Product is vegetarian compliant.

⚠ Allergens

Contains:



Free From:



Nutrition Facts

64 Servings Per Container

Serving size **1.00Z (1oz)**

Amount per serving
Calories 90

% Daily Value*

Total Fat 8 g	10%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 260 mg	11%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	2%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 105 mg	8%
Iron 0 mg	0%
Potassium 32 mg	0%

* 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

Maytag Farm Reserve Blue Cheese can be kept in the original foil and store in the plastic wrapper to retain the moisture and preserve the texture for four to six weeks in cold refrigeration. It can be rewrapped in plastic after cutting to preserve. Shelf life unopened is 120 days. ---

Serving Suggestions

Traditional Uses/Serving Suggestions: Maytag Farm Reserve is a bold, blue cheese with a dense texture. It pairs well with bold flavors- rich desserts, bold Ports, and sparkling wine. It works well as a table cheese enjoyed on its own or with honey, figs, or other rich fruit jams. It makes a great bold flavor on any artisan cheese board.

Prep & Cooking Suggestions

None-Ready to Eat

✍ Product Specifications

Brand	Manufacturer
Maytag	Maytag Dairy Farms Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	4F	29972	90854089001501		1/4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
36 lb	32 lb	United States of America	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10 in	14.19 in	14.19 in	1.16 ft3	9x5	90 days	35 °F / 37 °F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	8 g	Sodium	260 mg
Protein	6	Trans Fats	0 g	Calcium	105 mg
Total Carbohydrates...	1 g	Saturated Fat	5 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	32 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

