



Caves of Faribault  
36829 - Felix Natural Rind Blue Cheese Whee

Felix Blue cheese is a dense, fudgy texture with sweet cream flavors, a delicate sharpness, and a distinct rind flavor that highlights the terroir of the cave.



\* Benefits

Named after the founder of Faribaults caves, Felix Frederiksen, this Blue is made in a similar style to AmaBlu; however, we allow the sandstone caves to create a natural rind that picks up on the different microflora that inhabit the caves. The combination of the natural-rind and unique aging process creates a dense, fudgy texture with sweet cream flavors, a delicate sharpness, and a distinct rind flavor that highlights the terroir of the cave. It has won multiple awards including a 2019 ACS 3rd place in the Blue Mold Cheese Category, a 2020 soft Award Bronze in the Cow's milk cheese category, and a 2022 World Champion Cheese Contest 3rd place in the Blue Veined Cheeses with Exterior Molding category.

Ingredients

Whole Milk, Salt, Cheese Culture, Rennet, Penicillium Roqueforti

Allergens

- Contains: milk
- Free From: crustaceans, eggs, fish, peanuts, soy, tree nuts, wheat

Nutrition Facts

Servings per Container	96
Serving size	1.00Z (1oz)
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 380mg	16%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 148mg	11%
Iron 0mg	0%
Potassium 25mg	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

Refrigerate until use. Let the cheese come to room temperature before serving. Depending on the room temperature this can be anywhere from 30-60 minutes before serving. Right before serving, remove from packaging. Enjoy!

Serving Suggestions

This is a ready-to-eat cheese perfect for cheese boards, snacking, and dessert. Pair with coffee, earl grey tea, nice bold reds like a Cabernet Sauvignon or dessert wine like Port. Felix pairs nicely with stouts and porters, and even better with coffee or chocolate stouts. Felix loves to be paired with bold nuts like hazelnuts and nut butters like almond butters or a nutella-type spread. For dessert pair with chocolate and caramel. Jams like blackberry, cherry, or blueberry are nice as well as honey butter.

Prep & Cooking Suggestions

This is a ready-to-eat item

Product Specifications

Brand			Manufacturer			
Caves of Faribault			Prairie Farms Dairy Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	28197	36829	90823958281979		1/6 LB	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
7lb		6lb	United States	No		
Shipping Information						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
7.5in	7.5in	4.5in	0.15ft3	30x6	59days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	380mg
Protein	6	Trans Fats		Calcium	148mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	25mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

