

Rogue Creamery

37112 - Oregon Blue Wedge Organic



Approachable, creamy, and fruity, Oregon Blue lends itself to a variety of wine and culinary pairings. Its moderate blue flavor, savory-sweet profile, and a creamy-yetcrumbly texture make it a timeless favorite.



* Benefits

First developed in 1954, Oregon Blue is Rogue Creamerys classic, signature blue cheese recipe. The wheels are cave-aged and carefully tended by our affinage team during their maturation; then each lot must pass Rogues comprehensive organoleptic sensory test before being released for sale. Approachable, creamy, and fruity, Oregon Blue lends itself to a variety of wine and culinary pairings. Its moderate blue flavor, savory-sweet profile, and a creamy-yet-crumbly texture make it a timeless favorite. Inspired by a sense of place for over 85 years, Rogue Creamery draws from the beauty and flavors of Southern Oregons Rogue River Valley to create a variety of hand-milled cheddar cheeses. These cheeses are all Certified Organic by Oregon Tilth, vegetarian-friendly, and made with premium, pasteurized, rBST-free cows milk that is Animal Welfare Review Certified by Validus. Rogue Creamery: Cheese As a Force for Good.

Ingredients	▲ Allergens
USDA Certified Organic Pasteurized Whole Cows Milk, Salt, Enzymes, Cheese Cultures, Penicillium Roquefort	Contains: ① milk Free From:
	crustaceans eggs fish peanuts seame soy fight tree nuts seame

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving

Calories	110
% D	aily Value*
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 220mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 163mg	13%
Iron 0mg	0%
Potassium 25mg	1%
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* 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 ready to use. UNIT UPC: 041174370995

Serving Suggestions

Use to accent salads, red meat, or roasted vegetables, or enjoy on a cheese platter with pear preserves and shortbread crackers

Prep & Cooking Suggestions

Remove from packaging and it's ready to serve. Or portion into smaller pieces for serving. Recommended to serve at room temperature for ideal flavor.

Product Specifications

Rogue Creamery			The Rogue Creamery		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.

01 6	1411 0 11	31 C II	31111	1 acit	T delt Dese.
041174370995	37112	37112	00041174371121		6/4.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.59lb	1.57lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.25in	7.25in	2.63in	0.08ft3	30x33	117days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	220mg
Protein	6	Trans Fats	0g	Calcium	163mg
Total Carbohydrates	1g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	25mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
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





