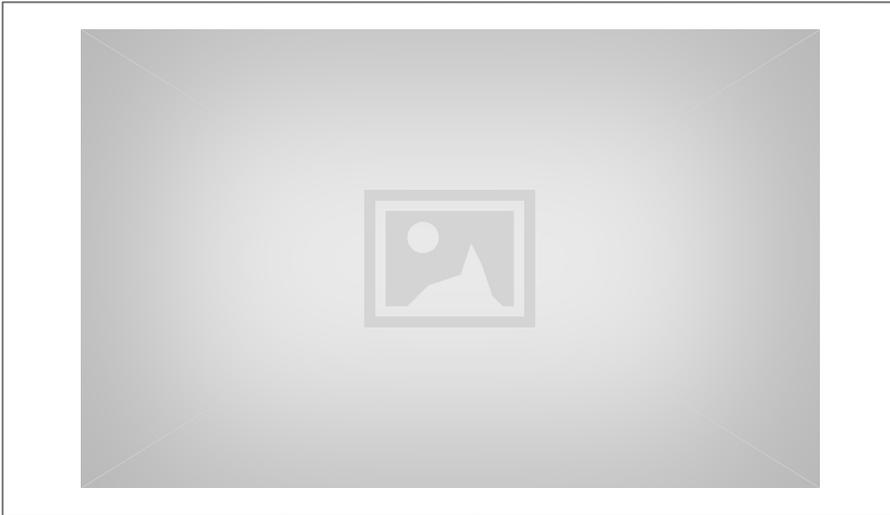




Rogue Creamery

371200 - Caveman Blue Wedge Organic

A rugged natural rind allows Caveman Blue to release a bit of moisture and develop a thick, buttery texture. During its maturation, luscious cow milk and blue cultures are transformed into a golden-hued paste with flavors of fresh buttermilk, tropical fruit, and hay.



Nutrition Facts

4 Servings Per Container

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

Amount per serving
Calories 110

% Daily Value*

Total Fat 10 g **13%**

Saturated Fat 13 g **35%**

Trans Fat 0 g

Cholesterol 35 mg **12%**

Sodium 220 mg **10%**

Total Carbohydrate 1 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugar **0%**

Protein 6 g

Vitamin D 0 mcg **0%**

Calcium 163 mg **13%**

Iron 0 mg **0%**

Potassium 25 mg **1%**

* 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

Although its moniker and mold-riddled exterior imply a lack of refinement, this cheese is anything but. A rugged natural rind allows Caveman Blue to release a bit of moisture and develop a thick, buttery texture. During its maturation, luscious cow milk and blue cultures are transformed into a golden-hued paste with flavors of fresh buttermilk, tropical fruit, and hay. Umami-rich notes of shiitake mushroom, roasted beet, and brown butter strike a balance with moderate blue flavors to set this cheese apart. Inspired by a sense of place for over 85 years, Rogue Creamery draws from the beauty and flavors of Southern Oregon's 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

USDA Certified Organic
Pasteurized Whole Cows Milk,
Salt, Enzymes, Cheese Cultures,
Penicillium Roqueforti

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate until ready to serve.---
UNIT UPC: 041174371039

Serving Suggestions

Serve with nut-studded crisps, stewed shallots, or an orange marmalade, or try it in a simple side dish with roasted squash and pecan.

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

Brand	Manufacturer
Rogue Creamery	The Rogue Creamery

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041174371039	37120	371200	00041174371206		6/4.2 OZ

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

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
7.25 in	7.25 in	2.63 in	0.08 ft3	30x33	78 days	35 °F / 37 °F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	10 g	Sodium	220 mg
Protein	6	Trans Fats	0 g	Calcium	163 mg
Total Carbohydrates...	1 g	Saturated Fat	13 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	25 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35 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

