



Statesboro

38055 - Blue Cheese Crumbles

Statesboro Blue Cheese is cave-aged for over 60 days and made using farm-fresh, unpasteurized cow's milk. The use of unpasteurized milk along with the natural environment of the limestone caves, creates a blue cheese that is rich in creamy flavor with a sharp and piquant bite.



Nutrition Facts

Servings per Container	
Serving size	1oz(28g)
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 310mg	13%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 150mg	12%
Iron 0mg	0%
Potassium 30mg	1%

* Benefits

Statesboro Blue Cheese is cave-aged for over 60 days and made using farm-fresh, unpasteurized cow's milk. The use of unpasteurized milk along with the natural environment of the limestone caves, creates a blue cheese that is rich in creamy flavor with a sharp and piquant bite. Statesboro Blue is ideal for salads and dressings but can be enjoyed with a drizzle of honey, or on top of steak with onions and grilled mushrooms. A blue cheese worthy of any plate.

Ingredients

Milk, Cheese Cultures, Salt, Enzymes, Penicillium Roquefortii, Cellulose (to prevent caking).

⚠ Allergens

Contains:



Free From:



* 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

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
Statesboro	Statesboro	Cheese Natural Other

Serving Suggestions

Blue cheese is great for so many dishes! Try adding to burgers or steaks as a topping. It's great on salads, dips, and a great addition to cheese platter.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581380557	28055	38055	90823958280552		1/5 LB

Prep & Cooking Suggestions

Ready to Go

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6lb	5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13in	10in	3in	0.23ft3	12x8	60days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	310mg
Protein	6	Trans Fats		Calcium	150mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

