



Rogue Creamery

41187 - Rogue River Blue Wheel Organic

Rogue River Blue named 2019/2020 World Champion at the World Cheese Awards. After 9 to 11 months of careful tending in our aging caves, our team hand-wraps each wheel in organic, biodynamic Syrah grape leaves that have soaked in pear spirits.



* Benefits

As fall comes to the Rogue Valley, cooler temperatures and wet weather bring renewed growth to the pastures. This is when our cows milk is at its best and its only during these months that we make our limited edition, seasonal Rogue River Blue a cheese that has now been named 2019/2020 World Champion at the World Cheese Awards. After 9 to 11 months of careful tending in our aging caves, our team hand-wraps each wheel in organic, biodynamic Syrah grape leaves that have soaked in pear spirits. 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.

Nutrition Facts

Servings per Container	80
Serving size	1oz
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 7g	35%
Trans Fat	
Cholesterol 35mg	12%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 163mg	13%
Iron 0mg	0%
Potassium 25mg	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.

Ingredients

USDA Certified Organic Pasteurized Cows Milk, Salt, Enzymes, Cultures, Penicillium Roqueforti, Grape Leaves, Organic Pear Liqueur

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated between 38 - 40 F

Serving Suggestions

We recommend bringing the cheese up to room temperature before serving. Remove from packaging, cut to serving size, and serve!

Prep & Cooking Suggestions

We recommend bringing the cheese up to room temperature before serving. Remove from packaging, cut to serving size, and serve!

📄 Product Specifications

Brand	Manufacturer	Product Category
Rogue Creamery	The Rogue Creamery	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	35834	41187	00041174169018		1/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.12lb	5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.25in	7.25in	5in	0.15ft3	10x6	117days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	0mg
Protein	0	Trans Fats		Calcium	163mg
Total Carbohydrates...	0g	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(U)		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

