



Maytag

47783 - Blue Cheese Wedge



Each wheel of Maytag Dairy Farms cheese is handcrafted in the traditional method by our expert cheesemakers, aged carefully in caves. This level of commitment and dedication to the craft has defined Maytag from the beginning and continues today.



* Benefits

For nearly 80 years, Maytag Dairy Farms has been making world-class, hand-crafted blue cheese. A rich heritage of cheesemaking started in the 1940s, when Fred Maytag's passion for fine European cheeses led him to Iowa State University. That family passion has infused the generations of cheesemakers at Maytag Dairy Farms, and the sense of pride and tradition makes our cheesemaking team the best in the business. With unparalleled commitment to creating the world's best blue cheese, Maytag Dairy Farms legacy lives on in the hearts and minds of many. Maytag honors its past by remaining true to its craft of creating the world's finest cheese experience. Each batch is a labor of love, made in the artisan style and monitored carefully. Our cheesemakers are experts in affinage, the process of aging and ripening cheese. In the hillside caves behind the cheese plant the Maytag Blue ripens under the watchful eye of the cheesemaking team. A marriage between science and art, the cheesemakers understand heat, humidity and acidity but learned the touch of cheesemaking as well. Knowing the precise moment when the curds are ready to be cut. Moving each wheel with care. And monitoring the flavor so it arrives to you at just the right age. Each wheel and wedge are truly handcrafted in the traditional method by our expert cheesemakers, aged carefully in caves, and hand wrapped in our signature silver and blue foil. A taste of Maytag Blue cheese is a taste of place: the grass, the sunlight, and the seasons. Made from fresh, Holstein milk from local Iowa farms, Maytag Blue Cheese is a creamy, buttery blue with a slightly salty tang and a dense, crumbly texture. Time and a few simple, high-quality ingredients transform sweet, local, farm-fresh milk into food with complex flavor and texture. Carefully monitored conditions create a bloomy rind, beautiful blue veining, and our signature Maytag Dairy Farms flavor. It has the slightly piquant flavor and aroma of a blue, but with a distinctive clean finish. This finishing makes it an excellent blue cheese for pairing, on a cheeseboard, or as an ingredient in your favorite high-end recipe. Maytag Blue pairs well with many of the classic blue accompaniments: honey, fresh figs, lush fruit jams, rich bacon, and dark chocolate. Try it sprinkled on leafy green salads, as a topping for rich soups, or the perennial favorite: melted to finish a truly high-end burger. This level of commitment and dedication to craft has defined Maytag from the beginning and continues today. A premium product inspires a premier cheese experience; one reserved for your closest friends and family. Founded by family and created for friends, we invite you to enjoy this taste of legacy.

Nutrition Facts

Servings per Container	4
Serving size	1OZ
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 30mg	10%
Sodium 250mg	11%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 96mg	7%
Iron 0mg	0%
Potassium 33mg	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

Natural ingredients:
Pasteurized cow's milk, lactic cultures, rennet enzymes (vegetarian), Penicillium roqueforti, salt.
Product does not contain preservatives or artificial ingredients. Product is vegetarian compliant.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Refrigerate or Freeze

Serving Suggestions

Charcuterie
Salad
Topping Steak & Vegetables

Prep & Cooking Suggestions

None-Ready to Eat

📄 Product Specifications

Brand	Manufacturer	Product Category
Maytag	Maytag Dairy Farms Inc	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
854089001041	502	47783	10854089001048		16/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.4lb	4lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
6.5in	6.5in	4.1in	0.1ft3	5x9	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	9g	Sodium	250mg
Protein	6	Trans Fats		Calcium	96mg
Total Carbohydrates...	1g	Saturated Fat	5g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	33mg
Dietary Fiber	1g	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

