



Roth

56672 - Buttermilk Blue Cheese Wedge

Our Buttermilk Blue is cellar-aged for 2+ months to create a creamy, buttery yet piquant taste. Perfect for cheese boards, salads, burgers, mac & cheese, and dips. Pair with honey, figs, pears, dates, and dark chocolate. Smooth, creamy texture with blue veining.



Nutrition Facts

Servings per Container 4
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 380mg	17%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0.2mcg	1%
Calcium 148mg	11%
Iron 0.1mg	1%
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.

* Benefits

Roth Cheeses are handcrafted in Wisconsin with fresh, local milk sourced within 60 miles of their creameries from family-owned dairy farmers. Roth Cheese is always rBST-free and naturally gluten-free. Our Buttermilk Blue is cellar-aged for 2+ months to create a creamy, buttery yet piquant taste. Perfect for crumbling over salads, roasted vegetables, steaks, or burgers, stirring into risotto or mac & cheese, or for making blue cheese dips and dressings. Pair with honey, figs, pears, dates, and dark chocolate. Enjoy with dark beer, Riesling, or Gin. Roth Cheese has more than 200 awards, including World Champion at the 2016 World Championship Cheese Contest for our Grand Cru Surchoix.

Ingredients

cultured milk, salt, enzymes, penicillium roqueforti

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Keep refrigerated

📄 Product Specifications

Brand	Manufacturer	Product Category
Roth	Emmi Roth USA Inc.	Cheese Natural Other

Serving Suggestions

Cheese boards, salads, steaks, burgers, mac & cheese, dips, dressings

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
736547566722	56672	56672	10736547566729		12/4 OZ

Prep & Cooking Suggestions

Open and serve

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.5lb	3lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.2in	5.95in	4.77in	0.22ft3	24x12	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	380mg
Protein	6	Trans Fats		Calcium	148mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0.1mg
Sugars	0g	Added Sugars	0g	Potassium	25mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)		Vitamin D	0.2mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

