

### Point Reyes 61114 - Bay Blue Wedge

Inspired by the sheer natural beauty of our coastal climate and locale, Bay Blue is a rustic-style blue cheese with a natural rind. It is known for its mellow flavor and sweet, salted caramel finish



		Nutrition FactsServings per Container5Serving size1.00Z (10z)				
774						
POINT BAYBUE BLUE CHRESE WITH CHRESE WITH CHRESE		Amount per serving Calories	100			
Burnette National State (State of State		% Daily Val				
		Total Fat 7g	9%			
		Saturated Fat 5g	25%			
		Trans Fat				
		Cholesterol 30mg	10%			
<b>★</b> Benefits		Sodium 160mg	7%			
•		Total Carbohydrate 1g	0%			
Inspired by the sheer natural beauty of our coastal climate and locale, Bay Blue is a rustic-style bli Made from pasteurized, rBST-free cows milk Made with traditional rennet	e cheese with a natural rind. It is known for its mellow flavor and sweet, saited caramel finish.	Dietary Fiber 0g	0%			
Gluten-free Aged for 90 days TASTING NOTES: Fudge-like texture with a beautiful natural rind		Total Sugars 1g Includes 0g Added Sugar				
Mild blue mold pungency Earthy with notes of mailty toasted grain Sweet, salted caramel finish						
Ingredients	Allergens	Protein 6g				
ingredients	Attergens					
Cultured Pasteurized Cows' Milk,	Contains:	Vitamin D 0mcg	0%			
Salt, Enzymes (rennet), and Penicillium roqueforti. Rennet	(A) milk	Calcium 128mg	10%			
		Iron 0mg	0%			
(coagulant) is animal-derived	Free From:	Potassium 28mg	1%			
	(* crustaceans (* ) eggs (* ) fish (* ) peanuts (* soy (* ) tree nuts (* ) wheat	* The % Daily Value (DV) tells you how much a nutrient a serving of food contributes to a daily diet. 2,000 calor a day is used for general nutrition advice.				

#### Handling Suggestions

refrigerate after opening

#### Serving Suggestions

The star of an after-dinner cheese course, Bay Blue is perfect for savoring alongside a glass of Vintage Port or Barrel-Aged Scotch. In the kitchen, the options are endless. Bay Blue is a great topper for a succulent steak or burger, shaved onto poached pears or grilled peaches or melted into mushroom risotto.

# Prep & Cooking Suggestions

To open: remove the wedges from the bag and unwrap the desired wedge. Scrape the exterior of the cheese to remove any excess condensation and remove any flavors from the packaging

# Product Specifications

Br	and		Manufacturer				Product Category			
Point	Reyes	Pc	Point Reyes Farmstead Chs							
UF	PC	MFG #	S	PC #		GTIN		Pa	ick	Pack Desc.
827615	000993	61114	6	1114	1082	2761500	0990	5 C		8/5 OZ
Gross V	Veight	Net Wei	let Weight Count		ntry of	of Origin Kos		osher Child Nutritic		nild Nutrition
2.82	2.82lb 2.5			United States			No			
Shipping Information										
Length	Width	Height	Volu	ume	TIxHI	Shelf L	ife	Storage Temp From/Te		emp From/To
9in	5in	4in	0.1	ft3	32x9	98day	'S	35°F / 37°F		





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Nutrition Analysis - By Measure

Calories	100	Total Fat	7g	Sodium	160mg
Protein	6	Trans Fats		Calcium	128mg
Total Carbohydrates…	1g	Saturated Fat	5g	Iron	0mg
Sugars	1g	Added Sugars	Og	Potassium	28mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		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



