



Point Reyes

# 62100 - Bay Blue Cheese Wheel

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 Facts

Servings per Container 96  
Serving size 28grams (1oz)

Amount per serving  
**Calories 100**

% Daily Value\*

Total Fat 7g 9%  
Saturated Fat 5g 24%  
Trans Fat 0g

Cholesterol 30mg 10%

Sodium 160mg 7%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 2%

Total Sugars 1g

Includes 0g Added Sugar 0%

Protein 6g

Vitamin D 0mcg 0%

Calcium 128mg 10%

Iron 0mg 0%

Potassium 28mg 0%

\* 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

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.  
Made from pasteurized, #BST-free cows milk  
Made with traditional rennet  
Gluten-free  
Aged for 90 days  
TASTING NOTES:  
Fudge-like texture with a beautiful natural rind  
Mild blue mold pungency  
Earthy with notes of rye and toasted grain  
Sweet, salted caramel finish  
USES AND PAIRING 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.

### Ingredients

Pasteurized Cow's Milk, Salt, Cultures, Enzymes, and Penicillium Roqueforti

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Keep refrigerated

### Serving Suggestions

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### Prep & Cooking Suggestions

Allow cheese to come to room temperature and bloom before serving. As the cheese comes to temp, the flavors develop and allow for the blue mold to bloom.

### 📄 Product Specifications

Brand	Manufacturer
Point Reyes	Point Reyes Farmstead Chs

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	62100	62100	9082761500002		1/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.43lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.25in	8.25in	4.5in	0.18ft3	20x8	137days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	100	Total Fat	7g	Sodium	160mg
Protein	6	Trans Fats	0g	Calcium	128mg
Total Carbohydrates...	1g	Saturated Fat	5g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	28mg
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

