



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, **RST-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
Creamy with notes of freshly roasted 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:

milk

Free From:

crustaceans eggs fish peanuts
sesame soy tree nuts wheat

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	90827615000002		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(IU)•		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

