



## Point Reyes

# 621002 - Bay Blue Hand Wrapped 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 Facts

Servings per Container  
Serving size

Amount per serving  
**Calories 353**

% Daily Value\*

<b>Total Fat</b> 29g	<b>41%</b>
Saturated Fat 18g	<b>96%</b>
Trans Fat 0g	
<b>Cholesterol</b> 118mg	<b>35%</b>
<b>Sodium</b> 589mg	<b>24%</b>
<b>Total Carbohydrate</b> 6g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 24g	
Vitamin D 0mcg	<b>0%</b>
Calcium 517mg	<b>47%</b>
Iron 0mg	<b>0%</b>
Potassium 82mg	<b>%</b>

\* 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 deeply 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:



#### Free From:



### Handling Suggestions

Keep refrigerated UNIT UPC:  
820581210021

### 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

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	GOURMET FOODS INT CHEESE 1997

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581210021	621002	621002	10820581210028		16/5.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.75lb	5.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.5in	5in	0.18ft3	28x8	96days	35°F / 37°F



Point Reyes

# 621002 - Bay Blue Hand Wrapped 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 Analysis - By Measure

Calories	353	Total Fat	29g	Sodium	589mg
Protein	24	Trans Fats	0g	Calcium	517mg
Total Carbohydrates...	6g	Saturated Fat	18g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	82mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	118mg		
Vitamin A(U)		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

