



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.



✱ 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

Nutrition Facts

Servings per Container  
Serving size

Amount per serving  
**Calories** 353

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

\* 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.

Handling Suggestions

Keep refrigerated UNIT UPC: 820581210021

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          |            |                   | 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          |



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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(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

