



DaneKo

# 660 - Traditional Danish Blue Cheese Whee

DaneKo Danish Blue cheese is characterized by a sharp, piquant, and salty taste. The secret of the cheese is found in the different cheese cultures added to the milk, its fat content and the moisture content and ripening process.



## Nutrition Facts

Servings per Container 112  
Serving size 1oz(28g)

Amount per serving  
**Calories 110**

% Daily Value\*

|                              |            |
|------------------------------|------------|
| <b>Total Fat</b> 8g          | <b>11%</b> |
| Saturated Fat 6g             | <b>30%</b> |
| Trans Fat                    |            |
| <b>Cholesterol</b> 30mg      | <b>10%</b> |
| <b>Sodium</b> 410mg          | <b>18%</b> |
| <b>Total Carbohydrate</b> 0g | <b>0%</b>  |
| Dietary Fiber 0g             | <b>0%</b>  |
| Total Sugars 0g              |            |
| Includes 0g Added Sugar      | <b>0%</b>  |
| <b>Protein</b> 6g            |            |
| Vitamin D 0mcg               | <b>0%</b>  |
| Calcium 170mg                | <b>13%</b> |
| Iron 0mg                     | <b>0%</b>  |
| Potassium 25mg               | <b>1%</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

DaneKo Danish Blue cheese is the go-to blue for crumbling. Traditional Danish blue cheese is characterized by a sharp, piquant, and salty taste. The secret of the cheese is found in the different cheese cultures added to the milk, its fat content and the moisture content and ripening process. All these add up to an intense, lingering blue that's never bitter, metallic, or overly salty. DaneKo Danish Blue is ideal for flaking, chunking, or crumbling over any dish that needs a pop of intensity (it's especially amazing on burgers). DaneKo Danish Blue is gluten-free.

### Ingredients

Pasteurized Cow's Milk, Salt, Starter Culture, Penicillium Roqueforti, Microbial Rennet

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

See label for suggestions

### Serving Suggestions

Pair Danish Blue with seared beef, veal or pork steak, allowing it to melt in, or serve it in soups, pastas or stews for an extraordinarily creamy consistency.

### Prep & Cooking Suggestions

Cut into wedges and serve

### Product Specifications

| Brand  | Manufacturer | Product Category     |
|--------|--------------|----------------------|
| DaneKo | DaneKo       | Cheese Natural Other |

| UPC          | MFG # | SPC # | GTIN           | Pack | Pack Desc. |
|--------------|-------|-------|----------------|------|------------|
| 820581006600 | 42062 | 660   | 10820581006607 |      | 1/7 LB     |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 6.36lb       | 7lb        | Denmark           | No     |                 |

| Shipping Information |       |        |         |       |            |                      |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length               | Width | Height | Volume  | TlxHl | Shelf Life | Storage Temp From/To |
| 7.4in                | 7.4in | 4.2in  | 0.13ft3 | 30x6  | 91days     | 35°F / 37°F          |



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### Nutrition Analysis - By Measure

|                        |     |                     |      |               |       |
|------------------------|-----|---------------------|------|---------------|-------|
| Calories               | 110 | Total Fat           | 8g   | Sodium        | 410mg |
| Protein                | 6   | Trans Fats          |      | Calcium       | 170mg |
| Total Carbohydrates... | 0g  | Saturated Fat       | 6g   | Iron          | 0mg   |
| Sugars                 | 0g  | Added Sugars        | 0g   | Potassium     | 25mg  |
| 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-1 2 |       |
| Monosodium             |     | Sulphites           |      | Nitrates      |       |

### Additional Images

