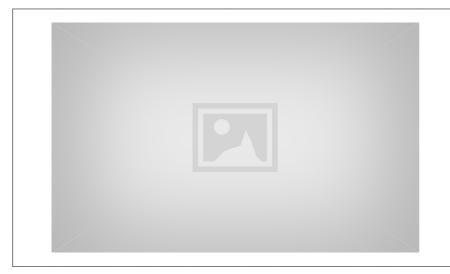


DaneKo

66000 - Danish Blue Cheese Wedge



DaneKo Danish Blue cheese is the go-to blue for crumbling. 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.



* Benefits

DaneKo Danish Blue cheese is the go-to blue for crumbling. 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	Allergens

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Suga	r %
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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.

See label for suggestions

Handling Suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions



Brand	Manufacturer
DaneKo	DaneKo

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	bulk item 660	66000	90820581660003		1/7 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8lb	7lb			

Shipping Information						
Length Width Height Volume TlxHl Shelf Life Storage Temp From/T						Storage Temp From/To
11.63i	n 7.5in	4in	0.2ft3	20x8	29days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates···	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2∙
Monosodium	Sulphites	Nitrates

Additional Images		

