

## Caves of Faribault 75125 - Blue Cheese Wedge

AmaBlu is our flagship brand is that is cave aged for 75 days. Limiting the aging to 75 days creates a blue cheese with a pleasant, tangy flavor profile. It has a creamy texture with bright, sharp flavor notes with a clean finish due to cave aging.



		<b>Nutrition Facts</b>				
	Servings per Container Serving size 10					
	RAL (25)	Amount per serving Calories	100			
BLUE CH	% Daily Value*					
CLUTEN FREE - The FAXIng defended dug to splittent the mail facility and the splittent	Total Fat 8g129					
	100	Saturated Fat 5g	26%			
	Trans Fat 0g					
	Cholesterol 20mg	7%				
<b>★</b> Benefits	Sodium 390mg	16%				
		Total Carbohydrate 1g	0%			
AmaBlu is our flagship brand is that is cave aged for blue cheese with a pleasant, tangy flavor profile. It h	Dietary Fiber 0g	0%				
with a clean finish due to cave aging. When it comes pears, apples, and dried fruits like cherries and cran roasted Brussel Sprouts, and make salad dressings	Total Sugars 0g					
coffee or a fruit-forward kombucha.	of alps, we also love blue cheese with a cup of	Includes 0g Added Sugar	0%			
Ingredients	Allergens	Protein 6g				
		Vitamin D 0mcg	0%			
Whole milk, salt, cheese	Contains:	Calcium 150mg	15%			
cultures, rennet, penicillium roquefortii.	(b) milk	Iron 0mg	0%			
	Free From:	Potassium 0mg	0%			
	(Securit construction of the second construction	* 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

Refrigerate until use. Let the cheese come to room temperature before serving. Depending on the room temperature this can be anywhere from 30-60 minutes before serving. Right before serving, remove from packaging. Enjoy! UNIT UPC: 823958751257

#### Serving Suggestions

This classic American Blue cheese can be paired with accompaniments like pears, apples, and dried fruits like cherries and cranberries.Use to top salads, add to roasted Brussel Sprouts, and make salad dressings or dips.We also love blue cheese with a cup of coffee or a fruit-forward kombucha.

# Prep & Cooking Suggestions

Let cheese get to room temp, open, enjoy! Also great in salads and for cooking.

# Product Specifications

Brand					Manufacturer					
Caves of Faribault					Prairie Farms Dairy Inc					
UF	PC	MFG #	S	PC #		GTIN		Pack		Pack Desc.
823958	751257	28060	7	5125	1082	2395875	1254	4 16/4		16/4 OZ
Gross V	Veight	nt Net Weight Coun		ntry of	try of Origin Kosh		her	her Child Nutrition		
4.5	lb	4lb		United States		Ν	lo			
Shipping Information										
Length	Width	Height	Volu	ume	TIxHI	Shelf L	ife	Storage Temp From/To		
13in	10in	3in	0.2	3ft3	12x8	90day	s	35°F / 37°F		



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	390mg
Protein	6	Trans Fats	Og	Calcium	150mg
Total Carbohydrates…	1g	Saturated Fat	5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		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



