



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.



Nutrition Facts

Servings per Container	4
Serving size	1oz
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 20mg	7%
Sodium 390mg	17%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 150mg	12%
Iron 0mg	0%
Potassium 0mg	0%

* 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

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. When it comes to serving and pairings, standard pairings like pears, apples, and dried fruits like cherries and cranberries work great. 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.

Ingredients

Whole milk, salt, cheese cultures, rennet, penicillium roquefortii.

⚠ Allergens

Contains:



Free From:



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!

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	Product Category
Caves of Faribault	Prairie Farms Dairy Inc	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
823958751257	28060	75125	10823958751254		16/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.5lb	4lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13in	10in	3in	0.23ft3	12x8	90days	35°F / 37°F



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Nutrition Analysis - By Measure

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

