

#### Statesboro

## 7595 - Blue Cheese Wedge



Statesboro Blue Cheese is made using unpasteurized cows milk and a natural limestone cave aging process. This exceptional blue cheese is aged for over 60 days in which it develops a complex and piquant flavor profile.



#### \* Benefits

Statesboro Blue Cheese is made using unpasteurized cows milk and a natural limestone cave aging process. This exceptional blue cheese is aged for over 60 days in which it develops a complex and piquant flavor profile. The pasted is filled with marbled veins of blue and the texture melts on your tongue. This pre-packed wedge is cut and ready to serve. Simply remove the film and let the cheese sit for a few minutes to open up and breathe. Serve alongside a drizzle of honey and fresh apples or on top of steak with grilled onions and mushrooms.

Ingredients	▲ Allergens
Whole Milk, Salt, Cheese Culture, Enzymes, Select Penicillium Roquefortii.	Contains:  in milk  Free From:  crustaceans in eggs in fish in peanuts soy if tree nuts in wheat

# **Nutrition Facts**

Servings per Container 1oz(28g) Serving size

Amount per serving **Palaria**a

00
alue*
10%
30%
10%
13%
0%
0%
0%
_
0%
12%
0%
1%
r

# a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### **Handling Suggestions**

Keep refrigerated between 35-45 F

#### Serving Suggestions

Blue cheese is great for so many dishes! Try adding to burgers or steaks as a topping. It's great on salads, dips, and a great addition to cheese platter.

#### Prep & Cooking Suggestions

Slice to Desired Thickness



#### **Product Specifications**

Brand	Manufacturer	Product Category
Statesboro	Statesboro	Cheese Natural Other

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
820581075958	28112	7595	10823958281126		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	TIxHI	Shelf Life	Storage Temp From/To	
10in	10in	10in	0.58ft3	12x8	60days	35°F / 37°F	





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# Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	310mg
Protein	6	Trans Fats		Calcium	150mg
Total Carbohydrates···	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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



