



Statesboro

# 7597 - Blue Cheese Crumbles

Statesboro Blue Cheese is cave aged for over 60 days and made using farm fresh, unpasteurized cows milk, creating a blue cheese that is rich in creamy flavor with a sharp and piquant bite. Ideal for salads and dressings, or on top of steak with onions and grilled mushrooms.



## Nutrition Facts

Servings per Container 4  
Serving size 1oz(28g)

Amount per serving  
**Calories 100**

	% Daily Value*
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 310mg	<b>13%</b>
<b>Total Carbohydrate</b> 1g	<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 150mg	<b>10%</b>
Iron 0mg	<b>0%</b>
Potassium 30mg	<b>0%</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

Statesboro Blue Cheese is cave aged for over 60 days and made using farm fresh, unpasteurized cows milk. The use of unpasteurized milk along with the natural environment of the limestone caves, create a blue cheese that is rich in creamy flavor with a sharp and piquant bite. Statesboro Blue is ideal for salads and dressings but can be enjoyed straight off the wheel with a drizzle of honey, or on top steak with onions and grilled mushrooms. A blue cheese worthy of any plate.

### Ingredients

Milk, Cheese Cultures, Salt, Enzymes, Penicillium Roquefortii, Cellulose (to prevent caking).

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Keep Refrigerated 35-45F UNIT  
UPC: 820581075972

### 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

Ready to Go

### 📄 Product Specifications

Brand	Manufacturer
Statesboro	Statesboro

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581075972	28050	7597	10820581075979		12/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4lb	3lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
5in	5in	5in	0.07ft3	12x8	90days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	310mg
Protein	6	Trans Fats	0g	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(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

