



Statesboro

7598 - Gorgonzola Crumbles

Statesboro Gorgonzola is a deliciously robust blue cheese made using unpasteurized cows milk and an over 90 day aging process in natural limestone caves. This long aging process, and natural environment create subtle nuances in the cheese.



Nutrition Facts

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

Amount per serving
Calories 100

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 310mg	13%
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 30mg	1%

* 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 Gorgonzola is a deliciously robust blue cheese made using unpasteurized cows milk and an over 90 day aging process in natural limestone caves. This long aging process, and natural environment create subtle nuances in the cheese. Statesboro Gorgonzola is perfect for crumbling and can add a complex layer of flavor to many culinary inspired dishes.

Ingredients

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

Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated between 35-45 F

Serving Suggestions

Our gorgonzola pairs well with dried fruits and nuts or as a dessert cheese. It's also a great topping on salads with fruits.

Prep & Cooking Suggestions

Ready to Go

Product Specifications

Brand	Manufacturer	Product Category
Statesboro	Statesboro	Cheese Natural Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581075989	28051	7598	10820581075986		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		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

