



Caves of Faribault

81055 - Gorgonzola Crumbles

AmaGorg is our 90 day, cave aged blue cheese. This blue veined Gorgonzola style cheese is sweeter (less acidic) than our blue cheese. This cheese is somewhat sharper in flavor but still cleans up well with a nice, slightly gritty mouth feel and finish.



Nutrition Facts

Servings per Container	5
Serving size	1oz
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 30mg	10%
Sodium 380mg	17%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 148mg	11%
Iron 0mg	0%
Potassium 25mg	1%

* Benefits

AmaGorg Gorgonzola is handmade and then carefully aged for 90 days in the historic sandstone cheese caves of Faribault, MN. Cave ageing provides an ideal environment for the development of blue veining in the cheese and contributes to its rich, clean, natural flavor. This blue veined Gorgonzola style cheese is sweeter (less acidic) than our blue cheese. This cheese is somewhat sharper in flavor but still cleans up well with a nice, slightly gritty mouth feel and finish.

Ingredients

Whole Milk, salt, cheese culture, rennet, select penicillium roquefortii.

⚠ Allergens

Contains:



Free From:



* 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!

Serving Suggestions

AmaGorg cheese is excellent with stone fruits like cherries, plums, or plums. A bit of honey or maple syrup works well because the sweetness plays off the tanginess in the cheese. Chocolate and hazelnuts add depth to the sweeter flavor of the AmaGorg. For a delicious dessert, pair AmaGorg with spicy Mexican Drinking Chocolate. The grit in the drinking chocolate and the grit in the blue veining of the cheese are perfect together.

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.
823958810558	28037	81055	10823958810555		12/5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.85lb	4.4lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.5in	6in	5.75in	0.27ft3	12x8	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	380mg
Protein	6	Trans Fats		Calcium	148mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	25mg
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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

