



Caves of Faribault

81126 - Aged Blue Cheese Wedge

Amablu Blue Cheese is hand made, and then carefully aged 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.



Nutrition Facts

Servings per Container 4
Serving size 1.00Z (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%

* 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 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, enzymes, 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

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.

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	28135	81126	10823958281355		8/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.25lb	2lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.19in	7.88in	3.63in	0.17ft3	22x13	90days	35°F / 37°F



Caves of Faribault

81126 - Aged Blue Cheese Wedge

Amablu Blue Cheese is hand made, and then carefully aged 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.



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

