



Caves of Faribault

81127 - Aged Gorgonzola Cheese Wedge

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 4
Serving size 1.00Z (1oz)

Amount per serving
Calories 100

% Daily Value*

| | | |
|----------------------|-------|-----|
| Total Fat | 8g | 12% |
| Saturated Fat | 5g | 25% |
| Trans Fat | | |
| Cholesterol | 20mg | 7% |
| Sodium | 390mg | 17% |
| Total Carbohydrate | 1g | 0% |
| Dietary Fiber | 0g | 0% |
| Total Sugars | 0g | |
| Includes Added Sugar | 0g | 0% |
| Protein | 6g | |
| Vitamin D | 0mcg | 0% |
| Calcium | 150mg | 12% |
| Iron | 0mg | 0% |
| Potassium | 0mg | 0% |

* 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

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:



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

Ready to eat

Product Specifications

| Brand | Manufacturer | Product Category |
|--------------------|-------------------------|----------------------|
| Caves of Faribault | Prairie Farms Dairy Inc | Cheese Natural Other |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|--------------|-------|-------|----------------|------|------------|
| 823958811258 | 28136 | 81127 | 10823958281362 | | 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 | TlxHl | Shelf Life | Storage Temp From/To |
| 10.2in | 7.9in | 3.6in | 0.17ft3 | 22x13 | 90days | 35°F / 37°F |



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Nutrition Analysis - By Measure

| | | | | | |
|------------------------|-----|---------------------|------|--------------|-------|
| Calories | 100 | Total Fat | 8g | Sodium | 390mg |
| Protein | 6 | Trans Fats | | Calcium | 150mg |
| Total Carbohydrates... | 1g | Saturated Fat | 5g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 0mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 20mg | | |
| 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

