



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 0g Added Sugar	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, pluots, 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(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

