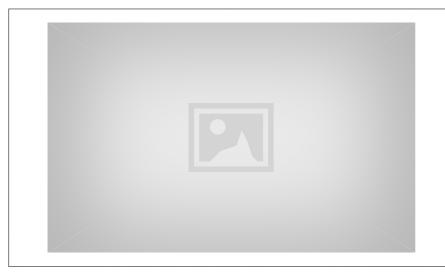


Caves of Faribault

93025 - St. Pete's Select Blue Cheese Wedge



St. Pete's Select Blue Cheese is hand made and then carefully aged in the historic St. Peter sandstone cheese caves of Faribault, MN a minimum of 100 days to create a creamy full-flavored American Blue Cheese.



* Benefits

Named after the type of sandstone that forms the caves, St. Petes Select is our signature super premium American blue cheese. Wheels of St. Petes are hand selected during each of the four grading steps and then cave aged for over 100 days. The flavor profile of St. Petes has been described as complex, complicated yet delightfully intimate." A deliciously creamy mouth feel and pronounced piquant sharpness are the hallmark characteristics of this classic American made blue.

Ingredients	A Allergens
Whole milk, salt, cheese culture, rennet select penicillium roquefortii.	Contains: milk Free From: crustaceans eggs fish peanuts sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 96 Serving size 1.00Z (10z)

Amount per serving

Calories	100
% Da	aily Value*
Total Fat 8g	12%
Saturated Fat 5g	26%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 390mg	16%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 500mg	15%
Iron 0mg	0%
Potassium 0mg	0%

a day is used for general nutrition advice.

Product Specifications

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

Handling Suggestions

This bold cheese can be used in a variety of different ways! Add to a cheese platter and pair with dried cherries or cranberries, fig jam, and some roasted nuts like hazelnut or pecans. Put in on top of a burger or steak for a savory flavor. Make a piquant blue cheese dip and serve with spicy chicken wings or spicy chips. Also try with smoky items like smoked meats, vegetables, and Mezcal.

Prep & Cooking Suggestions

Let cheese get to room temp, open, enjoy! Also great in salads and for cooking.

Manufacturer
GOURMET FOODS INT CHEESE 1184
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UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
	93026-BULK	93025	10820581930254		1/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	United States	No	

ı	Shipping Information						
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	11.63in	7.5in	5.88in	0.3ft3	20x8	90days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	390mg
Protein	6	Trans Fats	0g	Calcium	500mg
Total Carbohydrates	0g	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	

0	Additional Images							

