



## Caves of Faribault

# 93026 - St. Petes Select Blue Cheese Wheel

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.



## Nutrition Facts

Servings per Container 96  
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** 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

**Protein** 6g

Vitamin D 0mcg 0%

Calcium 500mg 38%

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

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

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

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.

### 📄 Product Specifications

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

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	28008	93026	90823958930266		2/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.25lb	10lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.3in	7.8in	5in	0.35ft3	15x8	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	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(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

