

Shaft's Cheese & Co

993701 - 1 Year Aged Blue Cheese Wheel



A savory, full-flavored blue cheese, aged for a minimum of one year. Our unique aging process produces a rich, creamy bold flavor without the overpowering taste that can often accompany blue cheese.



* Benefits

Ingredients

Shaft's Cheese has been a family-owned and operated business for over 20 years, and it all started with a serendipitous discovery. In 1999, our founder, John "Jack" Gibson Sr., was offered some "past date" blue cheese, and after just one taste, he knew he was onto something special. Determined to create a premium aged blue cheese, Jack set out on a journey to find the perfect ingredients and aging environment. He sourced the finest milk from Wisconsin and experimented with different aging techniques, eventually settling on an old gold mine shaft on his rural property in the Northern California foothills. Today, Shaft's Cheese is proud to offer a range of delicious cheeses that are crafted using traditional techniques and the best ingredients. We like to think of it as Wisconsin cheese with a touch of California craftsmanship.

| cultures, salt, microbial rennet(vegetarian), penicillium | Cor |
|---|-----|

Allergens

ntains:



Free From:







Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

100

| Calones | 100 |
|-------------------------|--------------|
| % | Daily Value* |
| Total Fat 8g | 10% |
| Saturated Fat 5g | 25% |
| Trans Fat | |
| Cholesterol 20mg | 7% |
| Sodium 290mg | 13% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 6g | _ |
| Vitamin D 0.1mcg | 1% |
| Calcium 160mg | 12% |
| Iron 0mg | 0% |
| Potassium 25mg | 1% |

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated.

Serving Suggestions

The serving size is personal preference. Can be eaten alone, on crackers, crumbled on a salad, melted on a steak or burger.

Prep & Cooking Suggestions

Ready to eat.



Product Specifications

| Brand | Manufacturer | Product Category |
|---------------------|-------------------------|------------------|
| Shaft's Cheese & Co | Johns Gourmet Foods LLC | |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|-------|--------|----------------|------|------------|
| | 10100 | 993701 | 10860000908105 | | 1/6 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 6.28lb | 6lb | United States | No | |

| Shipping Information | | | | | | | |
|----------------------|--------|--------|--------|---------|-------|------------|----------------------|
| | Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| | 7.75in | 7.75in | 5in | 0.17ft3 | 30x9 | 117days | 35°F / 37°F |





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Nutrition Analysis - By Measure

| Calories | 100 | Total Fat | 8g | Sodium | 290mg |
|---------------------|-----|---------------------|--------|----------------|-------|
| Protein | 6 | Trans Fats | | Calcium | 160mg |
| Total Carbohydrates | 1g | Saturated Fat | 5g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 25mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 20mg | | |
| Vitamin A(IU)• | | Vitamin D | 0.1mcg | 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 | | | | | | |
|---|-------------------|--|--|--|--|--|--|
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