

# Amablu® Gorgonzola Cheese



The blue veined Gorgonzola cheese is "sweeter" (less acid) and drier than our blue cheese.

Cave aged a minimum of 90 days, this cheese is somewhat sharper in flavor yet still cleans up well.

The sweeter flavor profile pairs well with dried fruit and nuts or cut as a dessert cheese.

Raw Milk, rBST Free, Gluten Free

**Ingredients:** Whole cow's milk, salt, starter culture, rennet and mold (*Penicillium roquefortii*)

UCC Item Code	Pack/Size	Description	Shelf Life	Case Dimension (L" x W" x H")	Gross Case Weight
8-23958-					
81045-9	16/4.5 oz	Waxed Exact Weight Wedges	140 days	7.5 x 7.5 x 4.5	5 lb
81055-8	12/5 oz	Crumbled Cup	140 days	13.5 x 6 x 5.75	5.75 lb
81050-3	16/5 oz	Crumbled Pouch	140 days	15.25 x 7.75 x 5	5.5 lb
81020-6	4/5 lb	Crumbled Bag	120 days	13.5 x 9.5 x 8.75	21 lb
81016-9	2/6 lb	Foiled Whole Wheels	120 days	13.5 x 9.5 x 8.75	21 lb

## Nutrition Facts

Serving Size 1 oz. (28g)

Amount Per Serving

**Calories** 100 Calories from Fat 70

% Daily Value\*

**Total Fat** 8g **12%**

Saturated Fat 5g **26%**

**Cholesterol** 20mg **7%**

**Sodium** 390mg **16%**

**Total Carbohydrate** less than 1 gram **0%**

Sugars less than 1 gram

**Protein** 6g

Vitamin A 4% Calcium 15%

Not a significant source of dietary fiber, vitamin C, and iron.

\*Percent Daily Values are based on a 2,000 calorie diet.



**Waxed Wedges**



**Crumbled Deli Cup**



**Crumbled Pouch**