

**BLUE CHEESE CRUMBLES J2-CUT 4/5#****Description**

Blue Cheese is made from cow's milk and inoculated with *Penicillium roquefortii* mold spores that result in the characteristic veining and flavor. It is aged for at least 60 days.

PRODUCED IN THE USA

ALLERGENS: MILK AND MILK PRODUCTS

**Ingredients**

Blue Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Powdered Cellulose to prevent caking, Natamycin to protect flavor.

**Typical Analys.**

Moisture	41.0000	-	46.0000	%
SMEDP 16th ed. #15.10.D				
F.D.B.	50.0000	-	54.0000	%
SMEDP 16th Ed. #15.8.A				
Salt	2.5000	-	4.0000	%
Corning Salt Analyzer				
pH	5.0000	-	6.0000	
SMEDP 16th Ed. #15.3.B				

**Microbiological**

Coliforms <100/g SMEDP 16th Ed. #7.8/7.9/7.13/AOAC 991.14

**Storage & Hand.**

Maintain at 33-40°F during storage. Maintain at 33-45°F during shipping.  
Shelf life is 90 Days