

BLUE CHEESE WHEEL RW 1/6# BLACK RIVER**Description**

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

COUNTRY OF ORIGIN: USA

ALLERGENS: MILK

Ingredients

Blue Cheese (Cultured Pasteurized Milk, Salt, Enzymes, *Penicillium Roqueforti*).

Typical Analys.

Moisture	41.0 - 46.0%	SMEDP 17th Ed. Chapter 15
Butterfat (FDB)	50.0 - 54.0%	SMEDP 17th Ed. Chapter 15
Salt	2.50 - 4.00%	SMEDP 17th Ed. Chapter 15
pH	5.00 - 6.00	SMEDP 17th Ed. Chapter 15

Microbiological

Coliforms	<100/g	SMEDP 17th Ed. Chapter 7
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Storage & Hand.

Maintain at 33°-40°F during storage. Maintain at 33°-45°F during shipping.
Shelf life is 120 Days