

CAVEMAN BLUE



A natural rind allows Caveman Blue to release moisture and develop a thick, fudgy texture. During its maturation, cow milk and blue cultures are transformed into a pale golden-hued paste with flavors of fresh buttermilk, mushroom, and hay. Umami-rich notes of forest floor, roasted beet, and brown butter strike a balance with moderate “blue” flavors to set this cheese apart.

PAIRING SUGGESTIONS



Zinfandel, Syrah, Stout Beer, Coconut Porter, or a Pina Colada cocktail.



Serve with nut-studded crisps, a citrus marmalade, or try it in a simple side dish with roasted squash and pecans. Also makes a delightful pairing with tropical fruits.

QUICK FACTS

- ★ Naturally Rinded Blue Cheese
- ★ USDA Certified Organic
- ★ Animal Welfare Approved
- ★ Cave-Aged at Least 60 Days
- ★ Vegetarian Friendly
- ★ Gluten Free

NOTABLE AWARDS

- ★ **SILVER** - World Cheese Awards (2023)
- ★ **GOOD FOOD AWARD FINALIST** (2023)
- ★ **SILVER** - International Cheese & Dairy Awards (2021)

PRODUCT SPECS

SHELF LIFE: 120 Days

SUGGESTED STORAGE: Keep Refrigerated at 38° - 41° F

MILK TYPE: USDA Certified Organic Pasteurized Whole Cow’s Milk

RENNET: Vegetarian, GMO Free Microbial Enzyme

INGREDIENTS: USDA Certified Organic Pasteurized Whole Cow’s Milk, Salt, Enzymes, Cheese Cultures, Penicillium Roqueforti



	WHEEL
ROGUE ITEM NUMBER	35846
SAVENCIA ITEM NUMBER	200480
RETAIL UNIT UPC	041174178003
CASE UPC	041174178010
RETAIL UNIT SIZE	5.25 lb RW wheel
CASE PACK	1 / 5.25 lb RW wheel
RETAIL UNIT DIMENSIONS	7" x 7" x 5"
CASE DIMENSIONS	7.5" x 7.5" x 5.25"
CASE NET / GROSS WEIGHT	5.25 / 5.6 lbs
TI / HI	30 / 10

Nutrition Facts	Amount/serving	%DV	Amount/serving	%DV
Total Fat	10g	13%	Total Carb.	1g 0%
Servings: varies	Sat. Fat 7g	35%	Fiber	0g 0%
Serving Size	Trans Fat 0g		Total Sugars	0g
1 oz (30g)	Cholest. 35mg	12%	Added Sugar	0g 0%
Calories	Sodium 220mg	10%	Protein 6g	
per serving	Vit. D 0mcg 0% DV • Calcium 163mg 13% DV Iron 0mg 0% DV • Potas. 25mg 1% DV			