

Blue Cheese Cubes 2/11lb

Cubes de Bleu

PRODUCT OF FRANCE

57206







Product Description

- Blue Cheese made from pasteurized cow's milk, cut into cubes and frozen.

Pack and Case Specifications

Pack Net Weight

Packs per Case

11lb

2

Case Size (LxWxH) 14.9"x 11.25"x 6.5" Case Cube 0.63ft3

Case Gross Weight 24lb

Cases per Pallet

60 (10/6)

Ingredients

Allergens

Use straight from freezer.

Cooking Directions

Use as an ingredient for pizza toppings, salads or sandwiches.

MILK.

PASTEURIZED COW MILK, SALT, LACTIC AND FUNGIC CULTURES, COAGULANT.

Physical

Shape: 10x10x10mm Dice Weight: 0.9-1.1 g

Fat: 26-31 % Fat in dry matter: 50-54 %

NaCI: 3-3.5 %

Organoleptic

Outer appearance: White paste with opening and blue-green molds.

Texture: Fine and melting, firm, not sticking. Taste: Typical of young blue cheese.

Nutrition

Nutrition Facts

Serving Size 1 portion (30g) Servings Per Container about 330	
Amount Per Serving	
Calories 100 Calories	from Fat 70
	% Daily Value
Total Fat 8g	12%
Saturated Fat 5g	24%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 7g	
Vitamin A 90/	tamin C 00/
	Servings Per Container a Amount Per Serving Calories 100 Calories Total Fat 8g Saturated Fat 5g Trans Fat 0g Cholesterol 25mg Sodium 180mg Total Carbohydrate 0g Dietary Fiber 0g Sugars 0g Protein 7g

Vitamin A 8% Vitamin C 0% Calcium 4% Iron 2%

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Certificates and Claims

BRC, IFS, ISO 9001, not ionised, GMO-free.

If you want to thaw the product before use, remove from tray and place on a plate for 12 hours in the refrigerator.

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 24 months in the freezer, 4 days in the refrigerator between 36°F and 42°F.





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