

BLACK & BLUE

Developed in the early spring of 2007, Black & Blue is one of a handful of 100% goat's milk blue cheeses in the world. This cheese was one of FireFly's first steps into the complex, longer aged category of cheeses. Our cheesemakers dry rub wheels of Black & Blue with kosher salt and carefully age them out for 10 days. After the initial aging period, the wheels are individually pierced to allow oxygen to kickstart the bluing process. The wheels are then set aside for an additional aging period of three months minimum. The result is a slightly sweet, mildly piquant goat's milk blue cheese that appeals to the novice blue cheese fan as well as the most adventurous.



HOW TO ENJOY

- Use in a salad with beets and caramelized walnuts or served on a burger or steak.
- Pair with porters or stouts, jammy fruitforward red wines, or dessert wines such as port or late harvest Riesling.
- Serve on a cheeseboard with chocolate covered almonds or drizzled with honey.

PRODUCT CODE:

PRODUCT INFORMATION

MILK TYPE: Goat, Pasteurized

SHELF LIFE: 70 Days

RENNET: Microbial (Vegetarian)

INGREDIENTS: Pasteurized Goat Milk, Salt, Enzymes, Cheese Cultures, P. roqueforti

PRODUCT SPECS



AVG UNIT WEIGHT: 4 lbs.



UNIT SIZE: 6.5" × 6.5" × 3"



UNITS PER CASE: I unit



 $\stackrel{\frown}{\bowtie}$ CASE SIZE: 7" × 7" × 4"

AVG NET CASE WEIGHT: 4 lbs AVG GROSS CASE WEIGHT: 4.3 lbs

UNIT UPC: 891995000102 UNIT GTIN: 00891995000102

Nutrition Fa	acts
Serving size 1	oz (28g)
Amount Per Serving	
Calories	90
9	6 Daily Value*
Total Fat 7g	9%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 100mg	4%
Total Carbohydrate < 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 249mg	20%
Iron 0mg	0%
Potassium 0mg	0%



Fresh Local Milk All Natural Handcrafted



PROOF THAT CHEESE CAN BE LIFE CHANGING

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