

MOO & BLUE

Never bitter. Never boring. With the deep buttery richness of a classic blue cheese, our first all cow's milk blue isn't bitter like many blue cheeses can be. There's a lingering sweetness there and a notably clean flavor. Aged for at least 4 months, it may be unique, but it's still true blue.



HOW TO ENJOY

- Serve sliced on a cheeseboard with dried fruits and drizzle with honey or jam.
- Try pairing with a Cabernet or a Pinot Noir to complement the piquant flavor of Moo & Blue.
- Shave into a salad with roasted butternut squash or crumble onto burgers and steaks.
- Pairs beautifully with lamb and other gamey meats and charcuterie.

PRODUCT CODE:

PRODUCT INFORMATION



MILK TYPE: Cow



SHELF LIFE: 90 Days



RENNET: Microbial (Vegetarian)



INGREDIENTS: Pastuerized Cow Milk, Salt, Vegetarian Enzymes, Calcium Chloride, Cheese Cultures

PRODUCT SPECS



AVG UNIT WEIGHT: 4 lbs.



UNIT SIZE: 6.5" x 6.5" x 2.75"



UNITS PER CASE: I unit



 \leftarrow CASE SIZE: 7" x 7" x 4"

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

UNIT GTIN: 089199500015





Fresh Local Milk All Natural Handcrafted



PROOF THAT CHEESE CAN BE LIFE CHANGING

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