



Kaimai Creamy Blue

A fresh blue veined cows milk cheese which is naturally ripened, allowing it to develop its characteristic creamy texture, rich golden colour and mildly peppery flavour. Ideal with cured and smoked meats, divine in sauces and soups.

Ingredients

Pasteurised Fresh Cow's **Milk**,
 Cream,
 Salt,
 Cultures, (Including Penicillium Roqueforti),
 Vegetarian Rennet

Product Nutrition Information – per 100g of product

	Average Quantity per Serving	Average Quantity per 100g
Energy	425kJ (102Cal)	1700kJ (406Cal)
Protein	5.7g	22.7g
Fat, Total	8.9g	35.5g
- Saturated	5.6g	22.2g
Carbohydrate	0.0g	0.1g
- Sugars	0.0g	0.1g
Sodium	233mg	930mg

Technical Information

Product Variants:	Kaimai Creamy Blue 1kg Cylinder Kaimai Creamy Blue 100g Half Round
Product code:	KCBL1 KCBL100
Package:	KCBL1 - KCBL100
Appearance:	Blue vein cheese with rich golden curd
Storage:	4°C
Shelf Life:	84 days from date of manufacture 42 days for 100g portions
FDB:	>55
Moisture (%):	>45
Salt (%):	<1.6

