

PREMIUM APPLEWOOD SMOKED BLUE CHEESE CRUMBLES





Glenview Farms® Premium Applewood Smoked Blue Cheese Crumbles

Its slightly golden color and subtle nuttiness makes this mild cow's milk blue cheese the perfect starting point for a uniquely delicious crumble. Next, we naturally smoked this wheel of cheese for over twelve hours using applewood to enhance the subtle sweetness. It all resulted in a depth of flavor that's unmatched in the market. Sprinkle it on almost everything. Plus, take it beyond toppings — to dips, sauces and spreads.

Product Attributes

- Mild blue cheese flavor
- Naturally applewood-smoked
- Made without artificial ingredients, flavors, colors, or added preservatives
- Aged for 2 months
- Crumbled
- Refrigerated

Benefits

- On-Trend: Smoke is a popular flavor profile
- Versatile: Perfect for any item where blue cheese is typically used
- Subtle blue cheese flavor appeals to a wide customer base
- Unique flavor and appearance

Menu It/Uses

- Crostini with Fig
- Poutine
- Smoked Blue Cheese Mac & Cheese
- Patty Melt with Caramelized Onions

Preparation Instructions

Keep chilled. Serve on all your favorite cheese boards, sandwiches, burgers and salads.

Use our mobile app for nutritional and more information on this product.



A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
1056622	Premium Applewood Smoked Blue Cheese Crumbles	2/2.5 lb.	1 oz.	80



For further details, visit www.usfoods.com or contact your local US Foods representative.

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