

## Chiriboga Blue-Wheel

Cheese maker Arturo Chiriboga originally created his namesake cheese, Chiriboga Blue, at Hofkäserei Obere Muhle. Thanks to an expansion in 2018, Arturo is now making his blue cheese at Albert Kraus' Hofkäserei Kraus. Aged for just over a month, Chiriboga blue is rich and decadent in texture. Thanks to a unique production step, the blue veins remain minimal, keeping the flavor sweet with a subtle tang, and just a light piquant note from the mold. An excellent addition to your cheese case when looking for a gateway blue.



### Product Details

|                                   |   |
|-----------------------------------|---|
| <b>Item</b>                       | 013026  |
| <b>Brand</b>                      | Hofkäserei Kraus                                  |
| <b>Sold By</b>                    | CS  |
| <b>Pack Qty</b>                   | 1   |
| <b>Pack Size</b>                  | 5 LB (RW)   |
| <b>Case GTIN/EAN/UPC</b>          | 94260634840901                                    |
| <b>Unit UPC</b>                   | N/A   |
| <b>Country of Origin</b>          | Germany   |
| <b>Shelf Life from Production</b> | 110 days  |
| <b>Storage</b>                    | Refrigerated                                      |
| <b>Kosher</b>                     | No  |
| <b>Gross Case Weight</b>          | 6 LB (RW)   |
| <b>Ingredients</b>                | Unpasteurized cow's milk, salt, cultures, rennet. |