

## Deer Creek The Indigo Bunting-Wedges

The Indigo Bunting is a rare, ultra-creamy blue cheese. The milk is soft, silken, and rich in flavor. On its own, the sheep's milk is extremely creamy. But in order to create this extra special blue they added a liberal amount of cow's milk cream to create The Indigo Bunting's extraordinary velvety texture. This extreme decadence combined with a distinctive, yet delicate blue strain is a beauty to behold.



### Product Details

<b>Item</b>	478730
<b>Brand</b>	Deer Creek
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	5.3 oz
<b>Case GTIN/EAN/UPC</b>	00812019028360
<b>Unit UPC</b>	898226002676
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	150 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	4.58 LB
<b>Ingredients</b>	Pasteurized cultured sheep milk, cow cream, salt, enzymes, penicillium roqueforti.

