CHEESEMONGER

Find Your Favorite Cheese

Discover a new favorite. Savor every bite.

EXPLORE THE GUIDE >

Taste, texture, milk and pairings

Alpine | Blue | Domestic | French
Gouda | Italian | Spanish | UK

Cheese Rennet Quick Reference

Domestic

Animal | Plant | Microbial | Vegetarian (exact type unspecified) | Unconfirmed

Unconfirmed is not an animal-rennet claim. Numbers link to sources on page 6.

Domestic

Cypress Grove Lamb Chopper
MICROBIAL [1]

Hika Bay
UNCONFIRMED - verify label

Sweet Grass Dairy Green Hill
TRADITIONAL - confirm source [13]

Cowgirl Creamery Mt Tam
MICROBIAL [2]

Capriole Sofia
ANIMAL [14]

Laura Chenel Goat Brie
MICROBIAL [3]

Vermont Creamery Cremont
MICROBIAL [4]

Jasper Hill Moses Sleeper
ANIMAL [15]

Rocket's Robiola
VEGETARIAN - type unspecified [8]

Henning's Hatch Chile Cheddar
UNCONFIRMED - verify label

Tomato Basil BellaVitano
MICROBIAL [5]

Merlot BellaVitano
MICROBIAL [5]

Cypress Grove Midnight Moon
MICROBIAL [1]

Deer Creek 18 Month Cheddar
VEGETARIAN - type unspecified [7]

Sartori SarVecchio Parmesan
MICROBIAL [5]

Catamount Hills Cheddar
UNCONFIRMED - verify label

Cabot Clothbound Cheddar
UNCONFIRMED - verify label

Domestic (continued)

Herbs de Provence BellaVitano
MICROBIAL [5]

Barely Buzzed
MICROBIAL [6]

Roth Grand Cru
MICROBIAL - version check* [10]

Jasper Hill Alpha Tolman
UNCONFIRMED - verify label

Sweet Grass Dairy Thomasville Tomme
UNCONFIRMED - verify label

Pleasant Ridge Reserve
ANIMAL [16]

Roth Pavino
UNCONFIRMED - verify label

Cypress Grove Humboldt Fog
MICROBIAL [1]

FireFly Farms Merry Goat Round
VEGETARIAN - type unspecified [9]

Sweet Grass Dairy Mez-Cow
UNCONFIRMED - verify label

Deer Creek 36 Month Cheddar
VEGETARIAN - type unspecified [7]

Tillamook Maker's Reserve 10 Year
ANIMAL [11]

Jasper Hill Whitney
UNCONFIRMED - verify label

Jasper Hill Suncatcher
UNCONFIRMED - verify label

Rush Creek Reserve
UNCONFIRMED - verify label

Jasper Hill Willoughby
ANIMAL [12]

Deer Creek Rattlesnake Cheddar
VEGETARIAN - type unspecified [7]

* Roth Grand Cru: Original/Reserve confirmed. Traditional listing: confirm source.

Cheese Rennet Quick Reference

British & Irish / Italian

Animal | Plant | Microbial | Vegetarian (exact type unspecified) | Unconfirmed

Unconfirmed is not an animal-rennet claim. Numbers link to sources on page 6.

British & Irish

Wensleydale Cranberry
VEGETARIAN - version check* [17]

Wensleydale Blueberry
VEGETARIAN - version check* [17]

Mango Ginger Stilton
UNCONFIRMED - verify label

Sweet Red Cheddar
UNCONFIRMED - verify label

Cooper's Hill
VEGETARIAN - version check* [18]

Neal's Kirkham's Lancashire
ANIMAL [19]

Appleby's Cheshire
ANIMAL [20]

Kerrygold Whiskey
MICROBIAL - version check* [21]

Somerdale Champagne Cheddar
UNCONFIRMED - verify label

Seaside Caramelized Onion
UNCONFIRMED - verify label

Kilaree Cheddar
UNCONFIRMED - verify label

Kerrygold Stout
MICROBIAL - version check* [21]

Neal's Red Leicester
ANIMAL - version check* [22]

Barber's 1833 Cheddar
VEGETARIAN - type unspecified [23]

Quicke's Goat Cheddar
ANIMAL [24]

Scottish Cheddar
UNCONFIRMED - verify label

Seaside Cheddar
VEGETARIAN - version check* [25]

Seaside Smoked
UNCONFIRMED - verify label

Red Dragon
UNCONFIRMED - verify label

Neal's Keen's Cheddar
UNCONFIRMED - verify label

Italian

Ricotta Salata
UNCONFIRMED - verify label

Asiago Fresco
UNCONFIRMED - verify label

Italian (continued)

Fontal
UNCONFIRMED - verify label

Provolone Dolce
UNCONFIRMED - verify label

Castelbelbo
UNCONFIRMED - verify label

Provolone Salame
UNCONFIRMED - verify label

Parm. Grated
ANIMAL - version check* [26]

Parm. Rinds
ANIMAL - version check* [26]

Parmigiano Reggiano
ANIMAL [26]

Piave Vecchio
UNCONFIRMED - verify label

Pec Romano Grated
ANIMAL - version check* [27]

Pec Romano Shredded
ANIMAL - version check* [27]

Pecorino Toscano
UNCONFIRMED - verify label

Asiago d'Allevo
UNCONFIRMED - verify label

Pecorino Romano
ANIMAL [27]

La Tur
UNCONFIRMED - verify label

Fontina Val d'Aosta
UNCONFIRMED - verify label

Ubriaco Pinot Grigio
UNCONFIRMED - verify label

Lou Bergier Pichin
PLANT - cardoon thistle [28]

Creamy Gorgonzola
UNCONFIRMED - verify label

Capriolina
UNCONFIRMED - verify label

Sottocenere al Tartufo
UNCONFIRMED - verify label

Moliterno Tartufo
UNCONFIRMED - verify label

Taleggio
UNCONFIRMED - verify label

Quadrello di Bufala
UNCONFIRMED - verify label

* Somerdale fruit Wensleydale/Cooper's Hill; Ashley Chase Seaside; Sparkenhoe Red Leicester.
* Grated/rinds: genuine Parmigiano Reggiano. Pec Romano: genuine Pecorino Romano. Kerrygold: check U.S. label.

Cheese Rennet Quick Reference

French / Spanish

Animal | Plant | Microbial | Vegetarian (exact type unspecified) | Unconfirmed

Unconfirmed is not an animal-rennet claim. Numbers link to sources on page 6.

French

Fromager d'Affinois
MICROBIAL [29]

Le Petit Brie
UNCONFIRMED - verify label

Brie de Paris
UNCONFIRMED - verify label

Port Salut
UNCONFIRMED - verify label

Saint Angel
MICROBIAL [30]

Belle Saison
UNCONFIRMED - verify label

P'tit Basque
UNCONFIRMED - verify label

Pyrenees Brebis
UNCONFIRMED - verify label

Delice de Bourgogne
UNCONFIRMED - verify label

Ossau-Iraty
UNCONFIRMED - verify label

Saint Andre
UNCONFIRMED - verify label

Brie de Nangis
UNCONFIRMED - verify label

Mimolette
UNCONFIRMED - verify label

Comte
UNCONFIRMED - verify label

Gabietou
UNCONFIRMED - verify label

Morbier
UNCONFIRMED - verify label

Tomme de Savoie
UNCONFIRMED - verify label

Brebirousse d'Argental
UNCONFIRMED - verify label

Le Campagnier
UNCONFIRMED - verify label

French (continued)

Fromager d'Affinois Truffles
MICROBIAL [31]

Pave du Nord
UNCONFIRMED - verify label

Spanish

3 Month Manchego
UNCONFIRMED - verify label

Capricho de Cabra
UNCONFIRMED - verify label

6 Month Manchego
UNCONFIRMED - verify label

Capricho with Herbs
UNCONFIRMED - verify label

Drunken Goat
UNCONFIRMED - verify label

8 Month Manchego
UNCONFIRMED - verify label

Alisios
UNCONFIRMED - verify label

Campo de Montalban
UNCONFIRMED - verify label

Cana de Cabra
UNCONFIRMED - verify label

Cordobes
UNCONFIRMED - verify label

Mahon
UNCONFIRMED - verify label

Smokin' Goat
UNCONFIRMED - verify label

12 Month Manchego
UNCONFIRMED - verify label

Garrotxa
UNCONFIRMED - verify label

Leonora
UNCONFIRMED - verify label

Wooly Wooly Black Garlic
UNCONFIRMED - verify label

La Dama Sagrada
UNCONFIRMED - verify label

Producer and protected-origin specification are needed for entries marked unconfirmed.

Cheese Rennet Quick Reference

Blue / Alpine

Animal | Plant | Microbial | Vegetarian (exact type unspecified) | Unconfirmed

Unconfirmed is not an animal-rennet claim. Numbers link to sources on page 6.

Blue

Cambozola
MICROBIAL [32]

Creamy Gorg
UNCONFIRMED - verify label

Gorgonzola Dolce
UNCONFIRMED - verify label

Amish
UNCONFIRMED - verify label

Buttermilk
MICROBIAL - version check* [10]

Huntsman
UNCONFIRMED - verify label

Enraptured Blanc
UNCONFIRMED - verify label

1924 Bleu
UNCONFIRMED - verify label

Bleu d'Auvergne
UNCONFIRMED - verify label

Saint Agur
UNCONFIRMED - verify label

Oregon Organic
MICROBIAL - version check* [33]

Grand Noir
MICROBIAL [32]

Withersbrook
UNCONFIRMED - verify label

Point Reyes Original Blue
MICROBIAL [34]

Enraptured Rouge
UNCONFIRMED - verify label

Blue (continued)

Bluejay
UNCONFIRMED - verify label

Colston Bassett Stilton
UNCONFIRMED - version varies* [35]

Bayley Hazen Blue
ANIMAL [36]

Rogue River Blue
MICROBIAL [37]

Gorgonzola Piccante
UNCONFIRMED - verify label

Roquefort Revelation
UNCONFIRMED - verify label

Alpine

Butterkase
UNCONFIRMED - verify label

Jarlsberg
MICROBIAL [38]

Emmentaler
UNCONFIRMED - verify label

Kaltbach Le Cremeux
UNCONFIRMED - verify label

Raclette
UNCONFIRMED - verify label

Gruyere
ANIMAL - version check* [39]

Le Marechal
ANIMAL [40]

Tete de Moine
UNCONFIRMED - verify label

* Roth Buttermilk Blue; Rogue Oregon Blue; Swiss Gruyere AOP. Stilton versions vary.

Cheese Rennet Quick Reference

Gouda

Animal | Plant | Microbial | Vegetarian (exact type unspecified) | Unconfirmed

Unconfirmed is not an animal-rennet claim. Numbers link to sources on page 6.

Gouda

Red Wax
UNCONFIRMED - verify label

Marieke Young Raw
UNCONFIRMED - verify label

Lamb Chopper
MICROBIAL [1]

Spring Koe Goat
UNCONFIRMED - verify label

Marieke Honey Clover
UNCONFIRMED - verify label

Peppadew Gouda
UNCONFIRMED - verify label

Marieke Holy Trinity
UNCONFIRMED - verify label

Marieke Cumin
UNCONFIRMED - verify label

Youngsters Smoked
UNCONFIRMED - verify label

Originale
UNCONFIRMED - verify label

Gouda (continued)

Midnight Moon
MICROBIAL [1]

Roth Aged Gouda
UNCONFIRMED - verify label

Robusto
UNCONFIRMED - verify label

Marieke Smoked
ANIMAL - version check* [15]

Gochujang
UNCONFIRMED - verify label

Buffalo Ranch Gouda
UNCONFIRMED - verify label

Marieke Truffle
UNCONFIRMED - verify label

Klare Melk Truffle
UNCONFIRMED - verify label

Marieke Extra Aged
ANIMAL - version check* [15]

36 Month Gouda
UNCONFIRMED - verify label

Roth 3 Chile Pepper
UNCONFIRMED - verify label

* Marieke retailer listings: confirm your wheel. Spring Koe Goat source remains unconfirmed.

Cheese Rennet Quick Reference

Source index and version notes

Animal | Plant | Microbial | Vegetarian (exact type unspecified) | Unconfirmed

Unconfirmed is not an animal-rennet claim. Numbers link to sources on page 6.

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39. Le Gruyere AOP production

40. KS Fromagerie Le Marechal

How to use this reference

Each cheese has its own entry. A source number supports the stated type; entries without a number remain unconfirmed. An asterisk means the identification depends on the named producer or version. Vegetarian does not establish plant rennet or GMO status. No cheese in this list was confirmed specifically as fermentation-produced chymosin. Published retailer listings may differ from your current wheel.

Alpha Tolman

PLU 57213

HISTORY & PRODUCER

Vermont, USA dairy or affineur - verify the current wheel label
Alpha Tolman belongs to the domestic tradition associated with Vermont, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Dense, pliant and crystalline; buttery, fruity and nutty when young, becoming meaty with caramelized-onion depth.

Tang: 4/10 | Funkiness: 4/10

MILK & STYLE

Raw cow • Vermont, USA

AGED

7-11 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“An American Alpine-style cheese with Appenzeller-like savoriness and excellent melting ability.”

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Melt over fingerling potatoes; add cured meat, sour pickles or onion jam.

WINE PAIRING

Plummy red wine; robust or amber ale.

BEER PAIRING

Plummy red wine; robust or amber ale.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Barely Buzzed

PLU 95625

HISTORY & PRODUCER

Utah, USA dairy or affineur - verify the current wheel label
Barely Buzzed belongs to the domestic tradition associated with Utah, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Cheddar-style; smooth, nutty and savory with an espresso-lavender rubbed rind.

Tang: 5/10 | Funkiness: 3/10

MILK & STYLE

Pasteurized cow • Utah, USA

AGED

6-8 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“The coffee rub smells bold, but the cheese is balanced—not like drinking coffee.”

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Dark chocolate, caramelized pecans, dried fruit or a grilled-cheese sandwich.

WINE PAIRING

Fruit-forward red wine; stout or porter.

BEER PAIRING

Fruit-forward red wine; stout or porter.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Cabot Clothbound Cheddar

PLU 95074

HISTORY & PRODUCER

Cabot Creamery; aged by Jasper Hill Farm
Cabot Clothbound Cheddar is made or selected by Cabot Creamery; aged by Jasper Hill Farm, drawing on the cheesemaking traditions associated with Vermont, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Crumbly and crystalline with nutty aroma, cheddar tang and caramel sweetness.

Tang: 6/10 | Funkiness: 4/10

MILK & STYLE

Pasteurized cow • Vermont, USA

AGED

10+ months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A rustic, cave-aged clothbound cheddar—complex, savory and approachable."

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Charcuterie, apple jelly or chestnut honey.

WINE PAIRING

Oaked Cabernet Sauvignon; hoppy ale; dry cider.

BEER PAIRING

Oaked Cabernet Sauvignon; hoppy ale; dry cider.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Catamount Hills Cheddar

PLU 57025

HISTORY & PRODUCER

Vermont, USA dairy or affineur - verify the current wheel label
Catamount Hills Cheddar belongs to the domestic tradition associated with Vermont, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Firm, rich and buttery; sharp cheddar tang with Swiss- and Parmesan-like notes.

Tang: 6/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized rBST-free cow • Vermont, USA

AGED

16+ months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“A bold aged cheddar that also works like a hard grating or melting cheese.”

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Grilled cheese; apples, dates, figs, blackberries or cured pork.

WINE PAIRING

Pinot Grigio; amber ale.

BEER PAIRING

Pinot Grigio; amber ale.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Deer Creek 18 Month Cheddar

PLU 66531

HISTORY & PRODUCER

Deer Creek
Deer Creek 18 Month Cheddar is made or selected by Deer Creek, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Creamy aged cheddar with butterscotch, toffee, vanilla and cinnamon notes.

Tang: 5/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

18 months

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

"Rich and complex without the harsh sour edge some sharp cheddars have."

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Crisp apples, berry preserves, pepper jam, crackers or sausage.

WINE PAIRING

Lager, Pinot Noir, Sauvignon Blanc or apple cider.

BEER PAIRING

Lager, Pinot Noir, Sauvignon Blanc or apple cider.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Deer Creek 36 Month Cheddar

PLU 66532

HISTORY & PRODUCER

Deer Creek
Deer Creek 36 Month Cheddar is made or selected by Deer Creek, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Smooth but robust, deeply cheddary and tangy, with a slight pleasantly bitter finish.

Tang: 7/10 | Funkiness: 3/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

36 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"This is the bolder, more intense choice for an extra-aged cheddar fan."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Honey, chutney, jam, bread, fruit and toasted nuts.

WINE PAIRING

Full-bodied red wine; porter or stout.

BEER PAIRING

Full-bodied red wine; porter or stout.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Roth Grand Cru

PLU 7140

HISTORY & PRODUCER

Roth Cheese
Roth Grand Cru is made or selected by Roth Cheese, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Alpine-style; robust and buttery with caramel, fruit, mushroom, cocoa, toasted-nut and hay notes.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

4+ months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A Wisconsin Alpine cheese that melts beautifully—think Gruyère-like versatility."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Potatoes, panini, onion soup, apples, pears, almonds or cornichons.

WINE PAIRING

Hard cider; amber beer; Pinot Noir.

BEER PAIRING

Hard cider; amber beer; Pinot Noir.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Henning’s Hatch Chile Cheddar

PLU 58552

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
Henning’s Hatch Chile Cheddar belongs to the domestic tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

White cheddar with authentic Hatch chiles; sweet, mild and gently spicy rather than hot.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

About 9 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“You get real green-chile flavor with mild heat and a creamy cheddar base.”

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Quesadillas, burgers, sandwiches, risotto or stuffed peppers.

WINE PAIRING

Sauvignon Blanc or Pinot Noir; IPA or wheat beer.

BEER PAIRING

Sauvignon Blanc or Pinot Noir; IPA or wheat beer.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Herbs de Provence BellaVitano

PLU 6296

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
Herbs de Provence BellaVitano belongs to the domestic tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Sweet, nutty BellaVitano with garlic, herbs, lavender, lemon peel and savory spice.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

10-12 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“It tastes like an aged Parmesan-cheddar cross finished with a fragrant herb crust.”

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Dried salami, French bread and dried fruit.

WINE PAIRING

Pinot Noir; dark malty ale or wheat beer.

BEER PAIRING

Pinot Noir; dark malty ale or wheat beer.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Hika Bay

PLU 28052

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
Hika Bay belongs to the domestic tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Semi-soft, creamy and mild; nutty, slightly sweet and grassy, between young cheddar and Alpine cheese.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

About 60 days

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

“A very approachable snacking cheese and a terrific melter.”

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Grilled cheese, fondue, creamy soup, pretzels, grapes, walnuts or Dijon.

WINE PAIRING

Chardonnay; lager or amber ale.

BEER PAIRING

Chardonnay; lager or amber ale.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Cypress Grove Humboldt Fog

PLU 56065

HISTORY & PRODUCER

Cypress Grove
Cypress Grove Humboldt Fog is made or selected by Cypress Grove, drawing on the cheesemaking traditions associated with California, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Soft-ripened with a dramatic ash line; buttermilk, citrus, floral and herbaceous flavors that intensify as it ripens.

Tang: 6/10 | Funkiness: 5/10

MILK & STYLE

Pasteurized goat • California, USA

AGED

About 60 days

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

"The ash line is decorative; the cheese grows creamier from the rind inward."

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Honey, prosciutto, tart apple, Marcona almonds or salad.

WINE PAIRING

Demi-sec sparkling wine or Sauvignon Blanc; wheat beer or porter.

BEER PAIRING

Demi-sec sparkling wine or Sauvignon Blanc; wheat beer or porter.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Merlot BellaVitano

PLU 92151

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
Merlot BellaVitano belongs to the domestic tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, sweet-nutty and crystalline with a Merlot-soaked rind and plum-and-berry notes.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

10-12 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“A Parmesan-like crunch with cheddar richness and a fruity wine finish—the rind is edible.”

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Dried fruits, nuts and crusty Italian bread.

WINE PAIRING

Merlot, Shiraz or Pinot Noir; IPA.

BEER PAIRING

Merlot, Shiraz or Pinot Noir; IPA.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Jasper Hill Moses Sleeper

PLU 58078

HISTORY & PRODUCER

Jasper Hill
Jasper Hill Moses Sleeper is made or selected by Jasper Hill, drawing on the cheesemaking traditions associated with Vermont, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Blooomy-rind, Brie-inspired cheese; gooey and milky with cauliflower, crème fraîche, toasted nut and mushroom notes.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Pasteurized cow • Vermont, USA

AGED

4-6 weeks

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"An American Brie-style cheese that is rich and nuanced without being overly runny."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Baguette, country pâté and pickled carrots; also excellent baked en croûte.

WINE PAIRING

Farmhouse saison or sparkling wine.

BEER PAIRING

Farmhouse saison or sparkling wine.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Roth Pavino

PLU 58062

HISTORY & PRODUCER

Roth
Roth Pavino is made or selected by Roth, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Firm and crystalline; complex, nutty, sweet and earthy with caramelized-onion and roast-beef aromas.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

9+ months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"An award-winning Alpine-style cheese with big savory flavor."

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Dried cherries, salumi, ham panini or a cheese board.

WINE PAIRING

Pinot Grigio, Zinfandel or fruity rosé; amber ale.

BEER PAIRING

Pinot Grigio, Zinfandel or fruity rosé; amber ale.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Pleasant Ridge Reserve

PLU 97450

HISTORY & PRODUCER

Uplands Cheese
Pleasant Ridge Reserve is made or selected by Uplands Cheese, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Alpine-style; caramel and nut layers, tart fruitiness, sweet grass and deep umami.

Tang: 5/10 | Funkiness: 5/10

MILK & STYLE

Raw grass-fed cow • Wisconsin, USA

AGED

9-24 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"Made only from summer pasture milk and often compared with fine Alpine cheeses."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

French onion soup; crackers with strawberry-rhubarb preserves.

WINE PAIRING

Oaked white or robust red; fruity Belgian-style beer.

BEER PAIRING

Oaked white or robust red; fruity Belgian-style beer.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Rockets Robiola

PLU 6608

HISTORY & PRODUCER

North Carolina, USA dairy or affineur - verify the current wheel label
Rockets Robiola belongs to the domestic tradition associated with North Carolina, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Ash-dusted bloomy rind; bright and chalky when young, becoming oozy with mushroom, almond and cultured-butter notes.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Pasteurized cow • North Carolina, USA

AGED

2-9 weeks

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

“A small Italian-inspired soft cheese that gets richer and more savory as it ripens.”

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Apricots, pears, berries, country ham, salads or roasted vegetables.

WINE PAIRING

Lambrusco, Chardonnay, Chablis or sparkling cider.

BEER PAIRING

Lambrusco, Chardonnay, Chablis or sparkling cider.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Sartori SarVecchio Parmesan

PLU 93319

HISTORY & PRODUCER

Sartori
Sartori SarVecchio Parmesan is made or selected by Sartori, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Crumbly, buttery, salty-sweet and nutty with fruity notes and lightly roasted caramel.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

20+ months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A Wisconsin Parmesan-style cheese for grating, shaving, snacking and melting."

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Artisan bread, dried nuts, chocolate, pineapple or red grapes.

WINE PAIRING

Champagne, Chianti, Port or Sherry; dark ale or IPA.

BEER PAIRING

Champagne, Chianti, Port or Sherry; dark ale or IPA.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Sweet Grass Dairy Thomasville Tomme

PLU 94027

HISTORY & PRODUCER

Sweet Grass Dairy
Sweet Grass Dairy Thomasville Tomme is made or selected by Sweet Grass Dairy, drawing on the cheesemaking traditions associated with Georgia, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Natural-rind, semi-soft farmhouse cheese; earthy, grassy and herbaceous with creamy, custardy notes.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Raw grass-fed cow • Georgia, USA

AGED

60+ days

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

"A versatile Southern farmhouse Tomme—rustic enough for a board and excellent for cooking."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Rosemary ham, Dijon, grilled cheese or cured meats.

WINE PAIRING

Pinot Noir or Gamay; hoppy pale ale.

BEER PAIRING

Pinot Noir or Gamay; hoppy pale ale.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Tillamook Maker’s Reserve 10 Year Cheddar

PLU 97631

HISTORY & PRODUCER

Tillamook
Tillamook Maker’s Reserve 10 Year Cheddar is made or selected by Tillamook, drawing on the cheesemaking traditions associated with Oregon, USA. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Extra-sharp white cheddar; flaky and crystalline with sweet cream, buttery brioche and toasted-nut savoriness.

Tang: 9/10 | Funkiness: 4/10

MILK & STYLE

Pasteurized cow • Oregon, USA

AGED

10 years

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“A rare decade-aged cheddar—intense, complex and best enjoyed in small bites.”

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Fresh strawberries or grilled vegetables.

WINE PAIRING

Champagne; porter or stout.

BEER PAIRING

Champagne; porter or stout.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Jasper Hill Whitney

PLU 66489

HISTORY & PRODUCER

Jasper Hill
Jasper Hill Whitney is made or selected by Jasper Hill, drawing on the cheesemaking traditions associated with Vermont, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Washed-rind mountain cheese; velvety and pliant with toasted nuts, cured ham and sweet cream.

Tang: 4/10 | Funkiness: 6/10

MILK & STYLE

Raw grass-fed cow • Vermont, USA

AGED

3-6 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A smooth Alpine-style cheese with savory washed-rind character but an approachable interior."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Cured meats, dried figs and pickled shallots.

WINE PAIRING

Natural white wine; farmhouse ale.

BEER PAIRING

Natural white wine; farmhouse ale.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Jasper Hill Suncatcher

PLU 97814

HISTORY & PRODUCER

Jasper Hill
Jasper Hill Suncatcher is made or selected by Jasper Hill, drawing on the cheesemaking traditions associated with Vermont, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Washed-rind, semi-soft and full flavored; meaty, nutty, earthy and fruity with herbal notes.

Tang: 5/10 | Funkiness: 7/10

MILK & STYLE

Raw cow • Vermont, USA

AGED

8-11 months

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

"A bold Alpine-style cheese for customers who like Gruyère or Appenzeller."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Onion jam, potatoes and prosciutto.

WINE PAIRING

Jammy red or Chardonnay; robust ale.

BEER PAIRING

Jammy red or Chardonnay; robust ale.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Deer Creek Rattlesnake Cheddar

PLU 7041

HISTORY & PRODUCER

Deer Creek
Deer Creek Rattlesnake Cheddar is made or selected by Deer Creek, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Smooth medium cheddar infused with gold tequila and habanero; spicy, sweet, tropical and hot.

Tang: 5/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

3-6 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"Creamy cheddar first, then tequila warmth and a real habanero kick."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Pineapple, mango, chocolate, tortilla chips, burgers, chicken or shrimp.

WINE PAIRING

Iced sangria or margarita; Mexican lager.

BEER PAIRING

Iced sangria or margarita; Mexican lager.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Tomato Basil BellaVitano

PLU 53386

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
Tomato Basil BellaVitano belongs to the domestic tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Sweet and nutty BellaVitano finished with ripe tomato and aromatic basil.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Pasteurized cow • Wisconsin, USA

AGED

10-12 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“Like a savory Italian cheese course—aged, crystalline, tomatoey and herbaceous.”

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Prosciutto, olives, artichokes, nuts, French bread or crackers.

WINE PAIRING

Full-bodied red or white; IPA or wheat beer.

BEER PAIRING

Full-bodied red or white; IPA or wheat beer.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Cypress Grove Lamb Chopper

PLU 93759

HISTORY & PRODUCER

Cypress Grove
Cypress Grove Lamb Chopper is made or selected by Cypress Grove, drawing on the cheesemaking traditions associated with California brand; made in Netherlands. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Semi-firm, smooth and meltable; mild, buttery, nutty and subtly sweet.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Pasteurized sheep • California brand; made in Netherlands

AGED

About 3 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A crowd-pleasing sheep-milk Gouda—even people new to sheep cheese usually enjoy it."

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Grilled cheese, mushrooms with polenta, or melon-mint-prosciutto salad.

WINE PAIRING

Sauvignon Blanc, unoaked Chardonnay or Vouvray; brown ale.

BEER PAIRING

Sauvignon Blanc, unoaked Chardonnay or Vouvray; brown ale.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Cypress Grove Midnight Moon

PLU 93463

HISTORY & PRODUCER

Cypress Grove
Cypress Grove Midnight Moon is made or selected by Cypress Grove, drawing on the cheesemaking traditions associated with California brand; made in Netherlands. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Dense, smooth aged goat Gouda with nutty browned-butter flavor, caramel finish and light crystal crunch.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized goat • California brand; made in Netherlands

AGED

6+ months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A great gateway goat cheese because it tastes more like a mellow aged Gouda than fresh chèvre."

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Fig jam, seeded crackers or bread.

WINE PAIRING

Old Fashioned or dry martini; brown ale or porter.

BEER PAIRING

Old Fashioned or dry martini; brown ale or porter.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Rush Creek Reserve

PLU —

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
Rush Creek Reserve belongs to the domestic tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Spruce-wrapped, spoonable soft cheese; savory custard with salty, smoky, grassy, milky-sweet and woody notes.

Tang: 4/10 | Funkiness: 7/10

MILK & STYLE

Raw cow • Wisconsin, USA

AGED

60-75 days

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

“Warm it gently, cut off the top and spoon the silky center onto bread or vegetables.”

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Crostini, salami, potatoes, vegetables and apples.

WINE PAIRING

Sparkling wine, dry Riesling or light red.

BEER PAIRING

Sparkling wine, dry Riesling or light red.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Vermont Creamery Cremont

PLU —

HISTORY & PRODUCER

Vermont Creamery
Vermont Creamery Cremont is made or selected by Vermont Creamery, drawing on the cheesemaking traditions associated with Vermont, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

French-style double cream; velvety, supple and buttery with a crinkly, earthy rind.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Pasteurized cow and goat; cream • Vermont, USA

AGED

About 2 weeks

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A luxurious mixed-milk soft cheese—richer than Brie with gentle goat tang."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Prosciutto, cranberry-cherry conserve, caramelized pecans and flatbread.

WINE PAIRING

Brut Champagne or dry cider.

BEER PAIRING

Brut Champagne or dry cider.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Laura Chenel Goat Brie

PLU —

HISTORY & PRODUCER

California, USA dairy or affineur - verify the current wheel label
Laura Chenel Goat Brie belongs to the domestic tradition associated with California, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Soft-ripened, smooth and creamy with mild goat flavor, citrus tang and a delicate bloomy rind.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized goat • California, USA

AGED

9-14 days

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

“A gentle, approachable goat Brie with a clean finish.”

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Fresh bread, fruit, jam and crackers; melt on a burger or sandwich.

WINE PAIRING

Sauvignon Blanc or sparkling wine.

BEER PAIRING

Sauvignon Blanc or sparkling wine.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

FireFly Farms Merry Goat Round

PLU —

HISTORY & PRODUCER

FireFly Farms
FireFly Farms Merry Goat Round is made or selected by FireFly Farms, drawing on the cheesemaking traditions associated with Maryland, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Soft-ripened and silky; tangy and creamy when young, becoming earthy, mushroomy and deeply savory.

Tang: 6/10 | Funkiness: 6/10

MILK & STYLE

Pasteurized goat • Maryland, USA

AGED

3-14 weeks

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

"Its flavor changes with ripeness—from fresh and bright to rich and umami."

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Honey, jam, fruit, prosciutto, Marcona almonds or orange marmalade.

WINE PAIRING

Chardonnay or Sauvignon Blanc; farmhouse cider.

BEER PAIRING

Chardonnay or Sauvignon Blanc; farmhouse cider.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Sweet Grass Dairy Green Hill

PLU —

HISTORY & PRODUCER

Sweet Grass Dairy
Sweet Grass Dairy Green Hill is made or selected by Sweet Grass Dairy, drawing on the cheesemaking traditions associated with Georgia, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Camembert-style double cream with a thin bloomy rind, silky texture and buttery flavor.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized pasture-grazed cow • Georgia, USA

AGED

About 2 weeks

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A Southern soft-ripened cheese that is lush, mild and very approachable."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Warm slightly; drizzle with honey and serve with baguette, apples, jam and nuts.

WINE PAIRING

Champagne or crisp white; Belgian Tripel or apple cider.

BEER PAIRING

Champagne or crisp white; Belgian Tripel or apple cider.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Jasper Hill Willoughby

PLU —

HISTORY & PRODUCER

Jasper Hill
Jasper Hill Willoughby is made or selected by Jasper Hill, drawing on the cheesemaking traditions associated with Vermont, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Small washed-rind cheese; gooey, buttery and milky inside with peat, roast-beef, bread-dough and herbal aromas.

Tang: 4/10 | Funkiness: 8/10

MILK & STYLE

Pasteurized cow • Vermont, USA

AGED

5-8 weeks

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"The orange rind smells bold, but the center is supple, buttery and surprisingly delicate."

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apricots and cured meat.

WINE PAIRING

Rosé; sour ale.

BEER PAIRING

Rosé; sour ale.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Cowgirl Creamery Mt Tam

PLU —

HISTORY & PRODUCER

California, USA dairy or affineur - verify the current wheel label
Cowgirl Creamery Mt Tam belongs to the domestic tradition associated with California, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Triple-cream bloomy rind; rich cultured-butter and crème-fraîche flavors with mild mushroom and salt.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Organic pasteurized cow and cream • California, USA

AGED

About 3 weeks

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

“A very rich, buttery American triple cream—like Brie turned up a notch.”

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Honey, preserves, chili crisp, prosciutto, walnuts, pickled onions or caviar.

WINE PAIRING

Sparkling wine, California Chardonnay or dry cider.

BEER PAIRING

Sparkling wine, California Chardonnay or dry cider.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Sweet Grass Dairy Mez-Cow

PLU —

HISTORY & PRODUCER

Sweet Grass Dairy
Sweet Grass Dairy Mez-Cow is made or selected by Sweet Grass Dairy, drawing on the cheesemaking traditions associated with Georgia, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Semi-firm cheese washed in mezcal and rubbed with Espelette pepper; smoky, fruity, buttery and gently spicy.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Raw cow • Georgia, USA

AGED

Up to 2 months

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

"A Whole Foods exclusive with mezcal smoke and a warm pepper finish—not just heat."

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, jam, nuts or grilled cheese; serve at room temperature.

WINE PAIRING

Champagne or sparkling wine; flavorful IPA.

BEER PAIRING

Champagne or sparkling wine; flavorful IPA.

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

DOMESTIC CHEESE COUNTER STUDY GUIDE

Capriole Sofia

PLU —

HISTORY & PRODUCER

Indiana, USA dairy or affineur - verify the current wheel label
Capriole Sofia belongs to the domestic tradition associated with Indiana, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Soft-ripened, ash-coated goat cheese; rich and creamy with delicate tang and mild sweetness.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Pasteurized goat • Indiana, USA

AGED

Under 2 weeks

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

“A beautiful Loire-inspired goat cheese with a tender ash rind and mild flavor.”

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Fresh figs, grapes, pears, berries, toasted nuts and prosciutto.

WINE PAIRING

Sauvignon Blanc or sparkling Chenin Blanc.

BEER PAIRING

Sauvignon Blanc or sparkling Chenin Blanc.

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Belle Saison

PLU 58493

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Belle Saison belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, savory and gently tangy.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Brebirousse d'Argental

PLU 95172

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Brebirousse d'Argental belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty and gently sheepy with a savory finish.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Sheep; verify package label • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Cherry preserves, ham, almonds or bread

WINE PAIRING

Madiran, Bordeaux or dry white

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Brie de Nangis

PLU 93394

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Brie de Nangis belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Brie de Paris

PLU 93325

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Brie de Paris belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Campaigner

PLU 6098

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Campaigner belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, savory and gently tangy.

Tang: 3/10 | Funkiness: 6/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Comte

PLU 26752

HISTORY & PRODUCER

Origin Jura, France dairy or affineur - verify the current wheel label
Comte belongs to the french tradition associated with Origin Jura, France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Nutty, brothy and caramel-like.

Tang: 3/10 | Funkiness: 4/10

MILK & STYLE

Cow; treatment varies by producer • Origin Jura, France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Delice de Bourgogne

PLU 93460

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Delice de Bourgogne belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Fromage d'Affinois

PLU 93360

HISTORY & PRODUCER

Fromagerie Guilloteau
Fromage d'Affinois is made or selected by Fromagerie Guilloteau, drawing on the cheesemaking traditions associated with Origin France. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Fromage d'Affinois Truffles

PLU 58554

HISTORY & PRODUCER

Fromagerie Guilloteau
Fromage d'Affinois Truffles is made or selected by Fromagerie Guilloteau, drawing on the cheesemaking traditions associated with Origin France. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 2/10 | Funkiness: 3/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Gabietou

PLU 94578

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Gabietou belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, floral and earthy.

Tang: 3/10 | Funkiness: 4/10

MILK & STYLE

Cow and sheep; verify package label • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Le Petit Brie

PLU 96380

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Le Petit Brie belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Mimolette

PLU 93639

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Mimolette belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Nutty, butterscotch-like and savory.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Morbier

PLU 29922

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Morbier belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mildly earthy, creamy and savory.

Tang: 3/10 | Funkiness: 5/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Ossau-Iraty

PLU 5839

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Ossau-Iraty belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty and gently sheepy with a savory finish.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Sheep; verify package label • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Cherry preserves, ham, almonds or bread

WINE PAIRING

Madiran, Bordeaux or dry white

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Pave du Nord

PLU 94579

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Pave du Nord belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, savory and gently tangy.

Tang: 4/10 | Funkiness: 4/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Port Salut

PLU 93328

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Port Salut belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mild, buttery and gently tangy.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

P'tit Basque

PLU 93373

HISTORY & PRODUCER

Istara
P'tit Basque is made or selected by Istara, drawing on the cheesemaking traditions associated with Origin France. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Buttery, nutty and gently sheepy with a savory finish.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Sheep; verify package label • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Cherry preserves, ham, almonds or bread

WINE PAIRING

Madiran, Bordeaux or dry white

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Pyrenees Brebis

PLU 94209

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Pyrenees Brebis belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty and gently sheepy with a savory finish.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Sheep; verify package label • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Cherry preserves, ham, almonds or bread

WINE PAIRING

Madiran, Bordeaux or dry white

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Saint Angel

PLU 93870

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Saint Angel belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Sainte Andre

PLU 93329

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Sainte Andre belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, buttery and mushroomy with a gentle cultured tang.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A plush, approachable soft cheese; serve at room temperature. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

FRENCH CHEESE COUNTER STUDY GUIDE

Tomme de Savoie

PLU 95081

HISTORY & PRODUCER

Origin France dairy or affineur - verify the current wheel label
Tomme de Savoie belongs to the french tradition associated with Origin France. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Earthy, rustic and mushroomy.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Cow; treatment varies by producer • Origin France

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A versatile specialty cheese for snacking, boards and cooking. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Baguette, fruit, nuts or charcuterie

WINE PAIRING

Champagne, Chardonnay or light red wine

BEER PAIRING

Saison or farmhouse ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Asiago d'Allevo

PLU 92398

HISTORY & PRODUCER

Origin Veneto / Trentino-Alto Adige dairy or affineur - verify the current wheel label
Asiago d'Allevo belongs to the italian tradition associated with Origin Veneto / Trentino-Alto Adige. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Nutty, savory and slightly sharp; deeper and more caramelized with age.

Tang: 6/10 | Funkiness: 3/10

MILK & STYLE

Cow; treatment varies by producer • Origin Veneto / Trentino-Alto Adige

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Aged Asiago: fuller and nuttier than the fresh style, excellent for grating or snacking.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Polenta, risotto, pears, walnuts or pasta

WINE PAIRING

Pinot Grigio or Valpolicella

BEER PAIRING

Amber lager or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Asiago Fresco

PLU 93487

HISTORY & PRODUCER

Origin Veneto / Trentino-Alto Adige dairy or affineur - verify the current wheel label
Asiago Fresco belongs to the italian tradition associated with Origin Veneto / Trentino-Alto Adige. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mild, milky, buttery and gently tangy.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; usually pasteurized • Origin Veneto / Trentino-Alto Adige

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

The mild, young Asiago - creamy, approachable and easy to melt. customer

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Panini, omelets, apples, potatoes or pizza

WINE PAIRING

Soave or Pinot Grigio

BEER PAIRING

Pilsner or wheat beer

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Creamy Gorgonzola

PLU 28842

HISTORY & PRODUCER

Origin Northern Italy dairy or affineur - verify the current wheel label
Creamy Gorgonzola belongs to the italian tradition associated with Origin Northern Italy. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, sweet and gently peppery with mild blue flavor.

Tang: 4/10 | Funkiness: 4/10

MILK & STYLE

Cow; usually pasteurized • Origin Northern Italy

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A friendly, creamy blue for customers who want Gorgonzola without maximum bite.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Pears, walnuts, steak, polenta or honey

WINE PAIRING

Moscato d'Asti or Port

BEER PAIRING

Stout or Belgian dubbel

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Capriolina

PLU 96909

HISTORY & PRODUCER

Origin Lombardy - Val Taleggio dairy or affineur - verify the current wheel label
Capriolina belongs to the italian tradition associated with Origin Lombardy - Val Taleggio. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, tangy and aromatic with a distinct goat-milk finish.

Tang: 6/10 | Funkiness: 5/10

MILK & STYLE

Goat; pasteurized • Origin Lombardy - Val Taleggio

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A small-format Italian goat cheese with Taleggio-like aroma and creamy tang.

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Crusty bread, figs, olives, roasted peppers or honey

WINE PAIRING

Sauvignon Blanc or Verdicchio

BEER PAIRING

Saison or wheat beer

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Fontal

PLU 93807

HISTORY & PRODUCER

Origin Northern Italy dairy or affineur - verify the current wheel label
Fontal belongs to the italian tradition associated with Origin Northern Italy. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mild, buttery, sweet and gently nutty.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; usually pasteurized • Origin Northern Italy

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A softer, mild Fontina-style cheese that works beautifully in sandwiches and cooking.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Panini, fondue, potatoes, ham or mushrooms

WINE PAIRING

Pinot Grigio or light Chardonnay

BEER PAIRING

Helles lager or pale ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Fontina Val d'Aosta

PLU 93417

HISTORY & PRODUCER

Origin Aosta Valley dairy or affineur - verify the current wheel label
Fontina Val d'Aosta belongs to the italian tradition associated with Origin Aosta Valley. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty, earthy and mushroomy with a savory finish.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Cow; raw milk for DOP • Origin Aosta Valley

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

The traditional mountain Fontina - earthier and more complex than mild Fontal.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Fonduta, polenta, mushrooms, truffles or roast beef

WINE PAIRING

Pinot Noir or Petite Arvine

BEER PAIRING

Brown ale or bock

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

La Tur

PLU 93335

HISTORY & PRODUCER

Caseificio dell'Alta Langa
La Tur is made or selected by Caseificio dell'Alta Langa, drawing on the cheesemaking traditions associated with Origin Piedmont. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Rich, buttery and tangy with earthy mushroom notes.

Tang: 5/10 | Funkiness: 4/10

MILK & STYLE

Cow, sheep and goat; pasteurized • Origin Piedmont

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A luxurious mixed-milk cheese with cheesecake-like richness and a gentle tang.

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Baguette, berries, prosciutto, honey or hazelnuts

WINE PAIRING

Sparkling wine or Arneis

BEER PAIRING

Belgian blonde or saison

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Lou Bergier

PLU 92716

HISTORY & PRODUCER

Origin Piedmont dairy or affineur - verify the current wheel label
Lou Bergier belongs to the italian tradition associated with Origin Piedmont. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Creamy, floral and grassy with mushroom, citrus and a savory finish.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Cow; raw • Origin Piedmont

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A raw-milk Piedmont toma set with thistle - rustic, creamy and unusually bright.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Mushrooms, polenta, apples, chestnuts or crusty bread

WINE PAIRING

Arneis or Barbera

BEER PAIRING

Farmhouse ale or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Moliterno Tartufo

PLU 6319

HISTORY & PRODUCER

Origin Sardinia dairy or affineur - verify the current wheel label
Moliterno Tartufo belongs to the italian tradition associated with Origin Sardinia. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Salty, earthy and intense with bold black-truffle aroma.

Tang: 5/10 | Funkiness: 4/10

MILK & STYLE

Sheep; treatment varies by producer • Origin Sardinia

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A dramatic pecorino-style cheese for truffle lovers and special-occasion boards.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Risotto, pasta, eggs, potatoes or cured meats

WINE PAIRING

Brunello or Vermentino

BEER PAIRING

Belgian dubbel or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Parmigiano Reggiano

PLU 96332

Origin Emilia-Romagna / Lombardy dairy or affineur - verify the current wheel label
Parmigiano Reggiano belongs to the italian tradition associated with Origin Emilia-Romagna / Lombardy. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Deeply savory, nutty and fruity with brothy umami.

Tang: 5/10 | Funkiness: 3/10

MILK & STYLE

Cow; raw for PDO • Origin Emilia-Romagna / Lombardy

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

The benchmark Italian grating cheese - complex enough to snack on by itself.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Pasta, risotto, balsamic vinegar, pears or prosciutto

WINE PAIRING

Lambrusco or Chianti

BEER PAIRING

Pilsner or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Parm. Grated

PLU 93400

HISTORY & PRODUCER

Origin Italy / producer dependent dairy or affineur - verify the current wheel label
Parm. Grated belongs to the italian tradition associated with Origin Italy / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Salty, nutty and savory; quickly disperses into food.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Origin Italy / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Ready-to-use Parmesan-style cheese for pasta, soups, vegetables and sauces.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Pasta, soup, Caesar salad, vegetables or breading

WINE PAIRING

Chianti or Pinot Grigio

BEER PAIRING

Pilsner or pale ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Parm. Rinds

PLU 93529

HISTORY & PRODUCER

Origin Italy / producer dependent dairy or affineur - verify the current wheel label
Parm. Rinds belongs to the italian tradition associated with Origin Italy / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Concentrated salty, nutty and savory flavor.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Origin Italy / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Add a rind to soup, beans or sauce for slow-release Parmesan flavor; remove before serving.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Minestrone, tomato sauce, beans, stock or braises

WINE PAIRING

Sangiovese or Lambrusco

BEER PAIRING

Amber lager or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Pecorino Romano

PLU 93382

HISTORY & PRODUCER

Origin Lazio / Sardinia / Grosseto dairy or affineur - verify the current wheel label
Pecorino Romano belongs to the italian tradition associated with Origin Lazio / Sardinia / Grosseto. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Sharp, salty, tangy and intensely savory.

Tang: 7/10 | Funkiness: 3/10

MILK & STYLE

Sheep; usually pasteurized in U.S. retail • Origin Lazio / Sardinia / Grosseto

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

The bold, salty sheep's-milk cheese behind cacio e pepe and carbonara.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Cacio e pepe, carbonara, fava beans, pasta or soups

WINE PAIRING

Frascati or Chianti

BEER PAIRING

Pilsner or saison

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Pec Romano Grated

PLU 93389

HISTORY & PRODUCER

Origin Italy / producer dependent dairy or affineur - verify the current wheel label
Pec Romano Grated belongs to the italian tradition associated with Origin Italy / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Sharp, salty and tangy with concentrated sheep-milk flavor.

Tang: 7/10 | Funkiness: 3/10

MILK & STYLE

Sheep; verify package label • Origin Italy / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A convenient finishing cheese when a recipe needs assertive Pecorino Romano flavor.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Pasta, soups, greens, meatballs or breadcrumbs

WINE PAIRING

Frascati or Sangiovese

BEER PAIRING

Pilsner or saison

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Pec Romano Shredded

PLU 93586

HISTORY & PRODUCER

Origin Italy / producer dependent dairy or affineur - verify the current wheel label
Pec Romano Shredded belongs to the italian tradition associated with Origin Italy / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Salty, sharp and robust.

Tang: 7/10 | Funkiness: 3/10

MILK & STYLE

Sheep; verify package label • Origin Italy / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Use when you want bold Romano flavor with more texture on pasta or baked dishes.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Baked pasta, pizza, salads, vegetables or gratins

WINE PAIRING

Frascati or Chianti

BEER PAIRING

Pale ale or pilsner

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Pecorino Toscano

PLU 93936

HISTORY & PRODUCER

Origin Tuscany dairy or affineur - verify the current wheel label
Pecorino Toscano belongs to the italian tradition associated with Origin Tuscany. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, grassy and nutty; milder and rounder than Pecorino Romano.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Sheep; treatment varies by producer • Origin Tuscany

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A gentler sheep's-milk cheese for eating at the table, not only grating.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Pears, honey, fava beans, salumi or Tuscan bread

WINE PAIRING

Chianti Classico or Vermentino

BEER PAIRING

Amber lager or saison

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Piave Vecchio

PLU 93362

HISTORY & PRODUCER

Origin Veneto - Belluno dairy or affineur - verify the current wheel label
Piave Vecchio belongs to the italian tradition associated with Origin Veneto - Belluno. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Nutty, sweet-savory and caramel-like with a fruity finish.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Cow; usually pasteurized • Origin Veneto - Belluno

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

An aged cow's-milk cheese with Parmesan-like uses and a sweeter, rounder flavor.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Polenta, risotto, pears, walnuts or balsamic vinegar

WINE PAIRING

Amarone or Soave

BEER PAIRING

Bock or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Provolone Dolce

PLU 53395

HISTORY & PRODUCER

Origin Northern Italy dairy or affineur - verify the current wheel label
Provolone Dolce belongs to the italian tradition associated with Origin Northern Italy. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mild, milky, buttery and lightly tangy.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Cow; usually pasteurized • Origin Northern Italy

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

The young, gentle Provolone for sandwiches, snacking and melting. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Sandwiches, pizza, roasted peppers, salami or olives

WINE PAIRING

Pinot Grigio or Bardolino

BEER PAIRING

Lager or wheat beer

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Provolone Salame

PLU 56536

HISTORY & PRODUCER

Origin Italy / Italian style dairy or affineur - verify the current wheel label
Provolone Salame belongs to the italian tradition associated with Origin Italy / Italian style. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mild to savory and tangy; strength depends on age.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow; usually pasteurized • Origin Italy / Italian style

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Classic deli-style Provolone: dependable for sandwiches, antipasto and melting.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Italian subs, salami, pizza, peppers or olives

WINE PAIRING

Montepulciano or Pinot Grigio

BEER PAIRING

Amber lager or pale ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Quadrello di Bufala

PLU 97935

HISTORY & PRODUCER

Origin Lombardy dairy or affineur - verify the current wheel label
Quadrello di Bufala belongs to the italian tradition associated with Origin Lombardy. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Rich, sweet and creamy with a robust earthy, pungent rind.

Tang: 4/10 | Funkiness: 8/10

MILK & STYLE

Water buffalo; pasteurized • Origin Lombardy

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A buffalo-milk take on Taleggio - richer, sweeter and boldly aromatic. customer

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Prosciutto, tomatoes, basil, polenta or crusty bread

WINE PAIRING

Barbera or Franciacorta

BEER PAIRING

Saison or Belgian dubbel

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Ricotta Salata

PLU 93427

HISTORY & PRODUCER

Origin Italy - often Sicily dairy or affineur - verify the current wheel label
Ricotta Salata belongs to the italian tradition associated with Origin Italy - often Sicily. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mild, salty, milky and clean with a gentle tang.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Sheep whey; treatment varies • Origin Italy - often Sicily

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Salted, pressed ricotta - think of it as a mild finishing cheese, not soft ricotta.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Pasta alla Norma, watermelon, salads, tomatoes or beans

WINE PAIRING

Grillo or Pinot Grigio

BEER PAIRING

Pilsner or wheat beer

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Sottocenere Al Tartufo

PLU 93392

HISTORY & PRODUCER

La Casearia Carpenedo
Sottocenere Al Tartufo is made or selected by La Casearia Carpenedo, drawing on the cheesemaking traditions associated with Origin Veneto. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Buttery, earthy and aromatic with black-truffle flavor.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Cow; pasteurized • Origin Veneto

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A creamy truffle cheese whose dramatic ash rind makes it stand out on a board.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Risotto, eggs, mushrooms, potatoes or charcuterie

WINE PAIRING

Nebbiolo or Chardonnay

BEER PAIRING

Brown ale or Belgian dubbel

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Taleggio

PLU 93368

HISTORY & PRODUCER

Origin Lombardy dairy or affineur - verify the current wheel label
Taleggio belongs to the italian tradition associated with Origin Lombardy. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, fruity and tangy with a strong earthy aroma.

Tang: 5/10 | Funkiness: 7/10

MILK & STYLE

Cow; treatment varies by producer • Origin Lombardy

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

It smells funkier than it tastes - a classic savory Italian melting cheese.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Polenta, risotto, pears, mushrooms or crusty bread

WINE PAIRING

Barbera or Valpolicella

BEER PAIRING

Saison or amber ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ITALIAN CHEESE COUNTER STUDY GUIDE

Ubriaco Pinot Grigio

PLU 74062

HISTORY & PRODUCER

Origin Veneto dairy or affineur - verify the current wheel label
Ubriaco Pinot Grigio belongs to the italian tradition associated with Origin Veneto. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Fruity, wine-scented and nutty with a gently tangy finish.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Cow; treatment varies by producer • Origin Veneto

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A 'drunken' cheese bathed in Pinot Grigio for a festive aroma and colorful rind.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Grapes, pears, prosciutto, almonds or crostini

WINE PAIRING

Pinot Grigio or Prosecco

BEER PAIRING

Belgian blonde or saison

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Castelbelbo

PLU 54523

HISTORY & PRODUCER

Caseificio dell'Alta Langa
Castelbelbo is made or selected by Caseificio dell'Alta Langa, drawing on the cheesemaking traditions associated with Origin Piedmont. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Delicate, milky and grassy with cultured-cream and mushroom notes.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow, sheep and goat; pasteurized • Origin Piedmont

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A gentle mixed-milk bloomy cheese: rich and creamy without aggressive flavor.

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Bread, olive oil, tomatoes, bresaola or fresh fruit

WINE PAIRING

Chenin Blanc or sparkling wine

BEER PAIRING

Wheat beer or Belgian blonde

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

SPANISH CHEESE COUNTER STUDY GUIDE

3 mo. Manchego

PLU 97576

HISTORY & PRODUCER

Origin La Mancha dairy or affineur - verify the current wheel label
3 mo. Manchego belongs to the spanish tradition associated with Origin La Mancha. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mild, buttery, grassy and gently nutty.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Sheep; pasteurized or raw by producer • Origin La Mancha

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

The youngest and mildest Manchego - approachable and easy to snack on.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Quince paste, almonds, olives, ham

WINE PAIRING

Verdejo

BEER PAIRING

Spanish lager

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

SPANISH CHEESE COUNTER STUDY GUIDE

6 mo. Manchego

PLU 93299

HISTORY & PRODUCER

Origin La Mancha dairy or affineur - verify the current wheel label
6 mo. Manchego belongs to the spanish tradition associated with Origin La Mancha. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Nutty, buttery and tangy with balanced sheep-milk character.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Sheep; pasteurized or raw by producer • Origin La Mancha

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A balanced Manchego with more flavor but still crowd-friendly. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Membrillo, Marcona almonds, chorizo

WINE PAIRING

Rioja Crianza

BEER PAIRING

Amber lager

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

SPANISH CHEESE COUNTER STUDY GUIDE

8 mo. Manchego

PLU 93654

HISTORY & PRODUCER

Origin La Mancha dairy or affineur - verify the current wheel label
8 mo. Manchego belongs to the spanish tradition associated with Origin La Mancha. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Savory, nutty and moderately sharp with caramel notes.

Tang: 5/10 | Funkiness: 2/10

MILK & STYLE

Sheep; pasteurized or raw by producer • Origin La Mancha

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A fuller Manchego for customers who want deeper, longer-aged flavor.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Serrano ham, figs, olives, honey

WINE PAIRING

Tempranillo

BEER PAIRING

Brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

SPANISH CHEESE COUNTER STUDY GUIDE

12 mo. Manchego

PLU 93295

HISTORY & PRODUCER

Origin La Mancha dairy or affineur - verify the current wheel label
12 mo. Manchego belongs to the spanish tradition associated with Origin La Mancha. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Concentrated, nutty, tangy and savory with a long finish.

Tang: 6/10 | Funkiness: 3/10

MILK & STYLE

Sheep; pasteurized or raw by producer • Origin La Mancha

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

The boldest Manchego here - complex enough for a serious cheese board.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Membrillo, walnuts, jamon, dates

WINE PAIRING

Rioja Reserva

BEER PAIRING

Brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Alisios

PLU 37126

HISTORY & PRODUCER

Origin Fuerteventura, Canary Islands dairy or affineur - verify the current wheel label
Alisios belongs to the spanish tradition associated with Origin Fuerteventura, Canary Islands. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Tangy, buttery, sweet and earthy with gentle paprika.

Tang: 5/10 | Funkiness: 3/10

MILK & STYLE

Cow and goat; usually pasteurized • Origin Fuerteventura, Canary Islands

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A colorful mixed-milk cheese with a paprika-rubbed rind and balanced tang.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Roasted peppers, olives, almonds, bread

WINE PAIRING

Listan Blanco or Rioja

BEER PAIRING

Amber lager

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Campo de Montalban

PLU 93296

HISTORY & PRODUCER

Origin La Mancha dairy or affineur - verify the current wheel label
Campo de Montalban belongs to the spanish tradition associated with Origin La Mancha. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Nutty, buttery, tangy and complex without being overpowering.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Cow, sheep and goat; pasteurized • Origin La Mancha

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Looks like Manchego but blends three milks for extra richness and complexity.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Quince, salami, olives, roasted peppers

WINE PAIRING

Tempranillo

BEER PAIRING

Amber ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

SPANISH CHEESE COUNTER STUDY GUIDE

Cana de Cabra

PLU 93551

HISTORY & PRODUCER

Origin Murcia dairy or affineur - verify the current wheel label
Cana de Cabra belongs to the spanish tradition associated with Origin Murcia. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Lemony, lactic, mushroomy and gently goaty.

Tang: 5/10 | Funkiness: 4/10

MILK & STYLE

Goat; pasteurized • Origin Murcia

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A soft goat log with a Brie-like rind and bright, creamy center. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Honey, citrus, beets, baguette

WINE PAIRING

Cava or Sauvignon Blanc

BEER PAIRING

Wheat beer

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Capricho de Cabra

PLU 93824

HISTORY & PRODUCER

Origin Spain dairy or affineur - verify the current wheel label
Capricho de Cabra belongs to the spanish tradition associated with Origin Spain. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Fresh, bright, tangy and clean.

Tang: 5/10 | Funkiness: 1/10

MILK & STYLE

Goat; pasteurized • Origin Spain

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A simple, fresh goat cheese for salads, crostini and customers new to goat cheese.

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Beets, berries, honey, salads

WINE PAIRING

Albarino

BEER PAIRING

Wheat beer

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Capricho with Herbs

PLU 97664

HISTORY & PRODUCER

Origin Spain dairy or affineur - verify the current wheel label
Capricho with Herbs belongs to the spanish tradition associated with Origin Spain. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Fresh and tangy with savory garden herbs.

Tang: 5/10 | Funkiness: 1/10

MILK & STYLE

Goat; pasteurized • Origin Spain

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

Fresh goat cheese made more savory and aromatic with herbs. customer

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Tomatoes, crackers, roasted vegetables, eggs

WINE PAIRING

Sauvignon Blanc

BEER PAIRING

Pilsner

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Cordobes

PLU 93357

HISTORY & PRODUCER

Origin Castilla y Leon style dairy or affineur - verify the current wheel label
Cordobes belongs to the spanish tradition associated with Origin Castilla y Leon style. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, rich, nutty and lightly tangy.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Sheep; typically pasteurized • Origin Castilla y Leon style

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A Manchego-like sheep cheese with a rich, rustic finish. customer

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Cherry preserves, almonds, ham, bread

WINE PAIRING

Rioja Crianza

BEER PAIRING

Brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Drunken Goat

PLU 93510

HISTORY & PRODUCER

Origin Murcia dairy or affineur - verify the current wheel label
Drunken Goat belongs to the spanish tradition associated with Origin Murcia. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mildly tangy, fruity and sweet with red-wine notes.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Goat; pasteurized • Origin Murcia

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A crowd-pleasing goat cheese soaked in red wine - pretty, mild and fruity.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Grapes, almonds, chorizo, dark chocolate

WINE PAIRING

Monastrell

BEER PAIRING

Amber lager

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Garrotxa

PLU 93906

HISTORY & PRODUCER

Origin Catalonia dairy or affineur - verify the current wheel label
Garrotxa belongs to the spanish tradition associated with Origin Catalonia. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Earthy, nutty, herbal and gently tangy.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Goat; usually pasteurized • Origin Catalonia

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A refined aged goat cheese with woodland aromas and restrained tang.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Hazelnuts, mushrooms, pears, crusty bread

WINE PAIRING

Garnacha Blanca

BEER PAIRING

Saison

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

SPANISH CHEESE COUNTER STUDY GUIDE

La Dama Sagrada

PLU 6564

HISTORY & PRODUCER

Origin Castilla-La Mancha dairy or affineur - verify the current wheel label
La Dama Sagrada belongs to the spanish tradition associated with Origin Castilla-La Mancha. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Tangy, grassy and peppery with toasted-coconut warmth.

Tang: 6/10 | Funkiness: 5/10

MILK & STYLE

Goat; raw milk • Origin Castilla-La Mancha

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A rare raw-goat cheese made in a Manchego-style form - robust and distinctive.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Quince, honey, olives, cured meats

WINE PAIRING

Garnacha

BEER PAIRING

Saison

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Leonora

PLU 93983

HISTORY & PRODUCER

Origin Leon, Castile and Leon dairy or affineur - verify the current wheel label
Leonora belongs to the spanish tradition associated with Origin Leon, Castile and Leon. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Citrusy, tangy, mushroomy and earthy.

Tang: 6/10 | Funkiness: 5/10

MILK & STYLE

Goat; pasteurized • Origin Leon, Castile and Leon

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A dramatic soft goat cheese with a wrinkled rind and a bright, elegant flavor.

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Honey, pears, walnuts, baguette

WINE PAIRING

Godello

BEER PAIRING

Belgian wit

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Mahon

PLU 93418

HISTORY & PRODUCER

Origin Menorca, Balearic Islands dairy or affineur - verify the current wheel label
Mahon belongs to the spanish tradition associated with Origin Menorca, Balearic Islands. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, salty and tangy with citrus and toasted-nut notes.

Tang: 5/10 | Funkiness: 3/10

MILK & STYLE

Cow; pasteurized or raw by producer • Origin Menorca, Balearic Islands

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Menorca's signature cow cheese - lively, salty and excellent with olive oil.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Olives, tomatoes, almonds, sausage

WINE PAIRING

Cava or Rioja

BEER PAIRING

Pilsner

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Smokin' Goat

PLU 41921

HISTORY & PRODUCER

Origin Spain dairy or affineur - verify the current wheel label
Smokin' Goat belongs to the spanish tradition associated with Origin Spain. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mildly tangy, buttery and smoky.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Goat; typically pasteurized • Origin Spain

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

An easygoing smoked goat cheese - savory without becoming too gamey.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Chorizo, peppers, potatoes, apples

WINE PAIRING

Garnacha

BEER PAIRING

Smoked porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

SPANISH CHEESE COUNTER STUDY GUIDE

Wooly Wooly Black Garlic

PLU 7035

HISTORY & PRODUCER

Origin Castilla-La Mancha dairy or affineur - verify the current wheel label
Wooly Wooly Black Garlic belongs to the spanish tradition associated with Origin Castilla-La Mancha. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery and nutty with mellow sweet-savory black garlic and balsamic notes.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Sheep; pasteurized • Origin Castilla-La Mancha

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

An approachable sheep cheese with striking marbling and deep, caramelized garlic flavor.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Dates, ham, roasted mushrooms, almonds

WINE PAIRING

Gamay or Tempranillo

BEER PAIRING

Brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

1924 Bleu

PLU 6678

HISTORY & PRODUCER

Fromagerie de Laqueuille / Hervé Mons
Created in France as a mixed cow-and-sheep-milk blue, it recalls the style of early blue cheeses made before Roquefort became sheep-milk only. It is made at Fromagerie de Laqueuille in Auvergne and selected and matured by affineur Hervé Mons.

TASTE & TEXTURE

French mixed-milk blue with a creamy yet crumbly texture and flavors of butter, toasted nuts, pepper and cellar.

Tang: 4/10 | Funkiness: 4/10

MILK & STYLE

Cow's and sheep's milk • natural-rind blue

AGED

Approximately 3–4 months; verify label

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"This combines cow-milk creaminess with sheep-milk depth—bold, rustic and beautifully balanced."

MELTING, GRATING & SHAVING

MELTING: Very good - melts into a rich, tangy sauce. GRATING: Fair - crumble or finely shave while cold; it is too creamy for neat grating. SHAVING: Fair - chill firmly and make small rustic shavings; crumbling is easier.

FOOD PAIRING

Pears, walnuts, honey and dark bread

WINE PAIRING

Sauternes or Rhône red

BEER PAIRING

Belgian dubbel or brown ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Blue 61

PLU 57266

HISTORY & PRODUCER

La Casearia Carpenedo, Veneto, Italy
Antonio Carpenedo created Blu '61 as a tribute to his wife, Giuseppina, and their 1961 wedding year. The family affineurs finish the cheese with local Raboso Passito wine and cranberries, joining Veneto's wine and cheese traditions.

TASTE & TEXTURE

Italian buffalo-milk blue with a wine-treated rind, lush texture and sweet, fruity, tangy blue flavor.

Tang: 5/10 | Funkiness: 5/10

MILK & STYLE

Buffalo’s milk • soft blue • wine-treated rind

AGED

Approximately 2–3 months; verify label

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

“Blue 61 is luxurious buffalo blue with a fruity wine finish—dramatic but surprisingly creamy.”

MELTING, GRATING & SHAVING

MELTING: Excellent - becomes lush and creamy; use gently so the wine-fruit character remains. GRATING: Not recommended - spoon, spread, or crumble instead. SHAVING: Not recommended - too soft and creamy; serve in small spoonfuls or crumbles.

FOOD PAIRING

Figs, dark chocolate, walnuts and prosciutto

WINE PAIRING

Recioto, Port or Amarone

BEER PAIRING

Belgian quadrupel or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Salemville Blue

PLU 93740

HISTORY & PRODUCER

Kingston Creamery, Cambria, Wisconsin
The Salemville name grew from an Amish-founded Wisconsin cooperative; the creamery now operates as Kingston Creamery. Its blue cheeses have been made since 1984 with milk tied to the surrounding Amish farming community.

TASTE & TEXTURE

Traditional American blue with a moist, crumbly texture and clean flavors of cream, salt and peppery blue.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Cow's milk • crumbly blue

AGED

Typically 2–3 months; verify label

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"This is a dependable classic blue—creamy enough for dressing and bold enough for burgers."

MELTING, GRATING & SHAVING

MELTING: Very good - dependable for burgers, dressing, and blue-cheese sauce. GRATING: Good when well chilled, though crumbling is easier. SHAVING: Good when very cold - use a vegetable peeler for short, rustic curls.

FOOD PAIRING

Celery, pears, walnuts and steak

WINE PAIRING

Cabernet Sauvignon or Port

BEER PAIRING

IPA or stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

Bayley Hazen Blue

PLU 94292

HISTORY & PRODUCER

Jasper Hill Farm, Greensboro, Vermont
Brothers Mateo and Andy Kehler founded Jasper Hill Farm in 2003 to strengthen the local dairy economy. Their flagship blue is named for the historic Bayley-Hazen Military Road and is made with the farm's raw whole milk, then aged in Jasper Hill's underground cellars.

TASTE & TEXTURE

Raw-milk farmstead blue with a dense fudgy texture and complex notes of toasted nuts, grass, anise and spice.

Tang: 5/10 | Funkiness: 7/10

MILK & STYLE

Raw cow's milk • natural-rind blue

AGED

Approximately 4–6 months

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"Bayley Hazen is a serious artisan blue—dense, nutty and deeply complex rather than simply salty."

MELTING, GRATING & SHAVING

MELTING: Very good - melts smoothly with deep nutty flavor. GRATING: Good when cold because its dense, fudgy body holds together. SHAVING: Very good when cold - its dense texture makes attractive thin shavings.

FOOD PAIRING

Dark chocolate, pears, hazelnuts and steak

WINE PAIRING

Vintage Port or Syrah

BEER PAIRING

Imperial stout or barleywine

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Bleu d’Auvergne

PLU 93600

HISTORY & PRODUCER

Auvergne PDO dairies, France
This regional cheese dates to 1854, when Antoine Roussel learned to encourage blue mold in curd and pierce wheels so air could develop the veining. Many approved dairies make Bleu d’Auvergne PDO, so check the wheel label for the exact producer.

TASTE & TEXTURE

French blue with a creamy, moist texture and lively flavors of grass, mushrooms, salt and pepper.

Tang: 5/10 | Funkiness: 5/10

MILK & STYLE

Cow’s milk • soft to semi-soft blue

AGED

Minimum about 4 weeks; often 2–3 months

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

“Bleu d’Auvergne is creamy like dressing cheese but brings a distinctly earthy French blue bite.”

MELTING, GRATING & SHAVING

MELTING: Excellent - creamy and ideal for sauces, potatoes, or steak. GRATING: Fair - crumble while cold rather than using a fine grater. SHAVING: Fair - chill well and shave gently; the moist paste may crumble.

FOOD PAIRING

Pears, walnuts, mushrooms and crusty bread

WINE PAIRING

Sauternes or Cabernet Franc

BEER PAIRING

Saison or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

Buttermilk Blue

PLU 93407

HISTORY & PRODUCER

Roth Cheese, Wisconsin
Roth developed Buttermilk Blue in Wisconsin in 1997, drawing on a Swiss cheesemaking heritage that reaches back to 1863. Today Roth makes it with fresh milk from nearby Wisconsin farms and cellar-ages it for a balanced, approachable blue flavor.

TASTE & TEXTURE

Creamy American blue with a mellow dairy sweetness, crumbly body and balanced peppery tang.

Tang: 5/10 | Funkiness: 3/10

MILK & STYLE

Cow's milk • creamy blue

AGED

Approximately 2–3 months; verify label

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"Buttermilk Blue has a rich, creamy base that softens the blue bite—excellent for salads and dressing."

MELTING, GRATING & SHAVING

MELTING: Excellent - creamy, mellow, and especially good in dressing, sauce, or on burgers. GRATING: Good when very cold; crumbling is usually best. SHAVING: Good when very cold - shave lightly or use neat crumbles.

FOOD PAIRING

Apples, bacon, walnuts and burgers

WINE PAIRING

Riesling or Zinfandel

BEER PAIRING

Pale ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

Cambozola

PLU 98403

HISTORY & PRODUCER

Käserei Champignon, Bavaria, Germany
Käserei Champignon introduced the modern CAMBOZOLA in the 1970s, combining the plush richness of a soft-ripened cheese with gentle blue veining. The Bavarian company traces its cheesemaking history to 1908.

TASTE & TEXTURE

German triple-cream cheese combining a Brie-like bloomy rind with gentle blue veins and rich buttery flavor.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow's milk • triple-cream soft blue

AGED

Approximately 2–3 months; verify label

ENJOY WITHIN

3–5 days after opening

WHAT TO TELL THE CUSTOMER

"Think Brie plus a little blue—ultra-creamy, buttery and perfect for a blue-cheese beginner."

MELTING, GRATING & SHAVING

MELTING: Excellent - soft, buttery, and easy to melt on bread, burgers, or potatoes. GRATING: Not recommended - spread or slice it instead. SHAVING: Not recommended - too soft; slice, spread, or spoon it instead.

FOOD PAIRING

Berries, honey, almonds and baguette

WINE PAIRING

Sparkling wine or off-dry Riesling

BEER PAIRING

Wheat beer or Belgian witbier

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Stilton

PLU 93313

HISTORY & PRODUCER

Protected English dairies; verify wheel label
Blue Stilton is a protected regional cheese made only by approved dairies in Derbyshire, Leicestershire, and Nottinghamshire. Its commercial fame grew from sales through the village of Stilton in the 1700s; check the wheel label for the dairy, such as Colston Bassett, Cropwell Bishop, or Long Clawson.

TASTE & TEXTURE

English blue with a rich crumbly-creamy texture and deep flavors of butter, nuts, earth and pepper.

Tang: 6/10 | Funkiness: 7/10

MILK & STYLE

Cow's milk • traditional firm blue

AGED

Minimum about 9 weeks; commonly 3–6 months

ENJOY WITHIN

7–10 days after opening

WHAT TO TELL THE CUSTOMER

"Stilton is the classic English blue—rich, crumbly and powerful, with a long nutty finish."

MELTING, GRATING & SHAVING

MELTING: Very good - melts into a full-flavored sauce but can become oily if overheated. GRATING: Good when cold; it also crumbles cleanly. SHAVING: Good when cold - shave into short curls or crumble over salads and steak.

FOOD PAIRING

Pears, walnuts, fruitcake and chutney

WINE PAIRING

Vintage Port or sweet Sherry

BEER PAIRING

English barleywine or stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Gorgonzola Dolce

PLU 93317

HISTORY & PRODUCER

Gorgonzola DOP consortium dairies, Italy
Gorgonzola is an ancient northern Italian blue associated with Lombardy and Piedmont; its name and method are protected by DOP rules. Dolce is the younger, creamier style, but the exact dairy varies, so confirm it on the foil or case label.

TASTE & TEXTURE

Soft Italian blue with a spoonable texture and sweet flavors of cream, butter and gentle blue tang.

Tang: 3/10 | Funkiness: 3/10

MILK & STYLE

Cow's milk • soft blue

AGED

Approximately 2 months

ENJOY WITHIN

3–5 days after opening

WHAT TO TELL THE CUSTOMER

"Dolce means sweet—this is the creamy, mellow Gorgonzola for spreading, sauces and beginners."

MELTING, GRATING & SHAVING

MELTING: Excellent - one of the best blues for creamy pasta, polenta, risotto, and sauces. GRATING: Not recommended - spoon or crumble it. SHAVING: Not recommended - too soft and spoonable; spread or dollop it.

FOOD PAIRING

Pears, honey, walnuts and polenta

WINE PAIRING

Moscato d'Asti or Port

BEER PAIRING

Belgian dubbel or milk stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Gorgonzola Piccante

PLU 93379

HISTORY & PRODUCER

Gorgonzola DOP consortium dairies, Italy
Gorgonzola is an ancient northern Italian blue associated with Lombardy and Piedmont; its name and method are protected by DOP rules. Piccante is aged longer for a firmer body and sharper bite; confirm the exact dairy on the foil or case label.

TASTE & TEXTURE

Firmer aged Gorgonzola with a crumbly bite and pronounced peppery, earthy and salty blue flavor.

Tang: 8/10 | Funkiness: 7/10

MILK & STYLE

Cow's milk • firm blue

AGED

Approximately 3–6 months

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"Piccante is the stronger Gorgonzola—firmer, sharper and ideal when someone wants a bold blue."

MELTING, GRATING & SHAVING

MELTING: Very good - strong flavor carries through sauces and baked dishes. GRATING: Excellent when cold because it is firmer and drier than Dolce. SHAVING: Excellent when cold - its firmer texture produces thin, flavorful shavings.

FOOD PAIRING

Figs, walnuts, steak and risotto

WINE PAIRING

Barolo, Amarone or Port

BEER PAIRING

Imperial stout or Belgian strong ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

Grand Noir

PLU 1432

HISTORY & PRODUCER

Käserei Champignon, Bavaria, Germany
Grand Noir is made by Käserei Champignon, a Bavarian company founded in 1908. Milk from regional farms is turned into a creamy blue, cold-ripened, and hand-dipped in its distinctive black wax.

TASTE & TEXTURE

German blue in black wax with a dense creamy texture and concentrated, smooth, savory blue flavor.

Tang: 5/10 | Funkiness: 6/10

MILK & STYLE

Cow's milk • creamy blue • waxed

AGED

Approximately 8 weeks; verify label

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"The black wax keeps this blue especially moist and creamy, with a bold but polished finish."

MELTING, GRATING & SHAVING

MELTING: Excellent - smooth and creamy for sauces, burgers, and potatoes. GRATING: Fair - remove the wax and chill well; crumbling is easier. SHAVING: Fair - remove the wax, chill firmly, and shave carefully; it may crumble.

FOOD PAIRING

Pears, dates, walnuts and roast beef

WINE PAIRING

Port or Cabernet Sauvignon

BEER PAIRING

Porter or Belgian dubbel

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Huntsman

PLU 93316

HISTORY & PRODUCER

Long Clawson Dairy, Leicestershire, England
Huntsman is Long Clawson's layered marriage of Double Gloucester and Blue Stilton. The farmer-owned cooperative began in 1912 with 11 local members and still draws milk from member farms around its Leicestershire dairy.

TASTE & TEXTURE

Layered English cheese combining buttery Double Gloucester with bands of tangy Stilton.

Tang: 4/10 | Funkiness: 4/10

MILK & STYLE

Cow's milk • layered firm cheese and blue

AGED

Components are aged separately; typically several months

ENJOY WITHIN

7–10 days after opening

WHAT TO TELL THE CUSTOMER

"Huntsman gives you two cheeses in one—mellow buttery Gloucester balanced by punchy Stilton."

MELTING, GRATING & SHAVING

MELTING: Good - the Double Gloucester melts well while the Stilton adds tang; heat gently for even melting. GRATING: Good when cold, or crumble for visible blue pieces. SHAVING: Good when cold - shavings show both the Gloucester and Stilton layers.

FOOD PAIRING

Chutney, apples, roast beef and crackers

WINE PAIRING

Ruby Port or English red blend

BEER PAIRING

Brown ale or English bitter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

Oregon Organic Blue

PLU 6609

HISTORY & PRODUCER

Rogue Creamery, Central Point, Oregon
Rogue Creamery began blue-cheese production in 1953 with Oregon Blue, one of America's early cave-aged, French-style blues. The creamery, founded in Southern Oregon in 1933, now makes this version with certified organic milk.

TASTE & TEXTURE

Organic American blue with a creamy-crumbly texture and clean notes of sweet milk, salt, earth and spice.

Tang: 6/10 | Funkiness: 5/10

MILK & STYLE

Organic cow's milk • blue

AGED

Typically about 3 months; verify label

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"This is a balanced organic blue—creamy, earthy and versatile enough for boards or cooking."

MELTING, GRATING & SHAVING

MELTING: Very good - versatile for burgers, pizza, sauces, and vegetables. GRATING: Good when chilled; crumbling is the easiest method. SHAVING: Good when very cold - make short shavings or crumble for easier service.

FOOD PAIRING

Pears, hazelnuts, honey and burgers

WINE PAIRING

Pinot Noir or late-harvest Riesling

BEER PAIRING

Porter or pale ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

Point Reyes Original Blue

PLU 93327

HISTORY & PRODUCER

Point Reyes Farmstead Cheese Co., California
The Giacomini family turned its Tomales Bay dairy farm toward artisan cheese and launched Original Blue in 2000. Now led by the family's second generation, the farmstead creamery makes it from milk produced on its own coastal ranch.

TASTE & TEXTURE

California farmstead blue with a creamy crumble and bright flavors of sweet milk, sea salt and pepper.

Tang: 7/10 | Funkiness: 5/10

MILK & STYLE

Raw cow's milk • farmstead blue

AGED

Approximately 3–4 months

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"This is a fresh-tasting, coastal California blue with a clean salty snap and creamy finish."

MELTING, GRATING & SHAVING

MELTING: Excellent - creamy and bold for steak sauce, burgers, pasta, and potatoes. GRATING: Good when very cold, though it crumbles naturally. SHAVING: Good when very cold - shave lightly for salads, steak, or roasted vegetables.

FOOD PAIRING

Steak, pears, walnuts and olives

WINE PAIRING

Cabernet Sauvignon or Zinfandel

BEER PAIRING

IPA or stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

BLUE CHEESE COUNTER STUDY GUIDE

Rogue River Blue

PLU 6051

HISTORY & PRODUCER

Rogue Creamery, Central Point, Oregon
Created in 2002, this seasonal wheel is Rogue Creamery's signature blue, wrapped in local Syrah grape leaves soaked in pear spirits. In 2019 it became the first American cheese named World Champion at the World Cheese Awards.

TASTE & TEXTURE

Seasonal raw-milk blue wrapped in pear-brandy-soaked grape leaves, with flavors of fruit, nuts, cocoa and spice.

Tang: 6/10 | Funkiness: 8/10

MILK & STYLE

Raw cow's milk • leaf-wrapped blue

AGED

Approximately 9–11 months

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"Rogue River is a special-occasion blue—fruit-soaked leaves and long aging create remarkable complexity."

MELTING, GRATING & SHAVING

MELTING: Good, but best enjoyed at room temperature so its delicate fruit and spice are not lost. GRATING: Fair - crumble gently; remove the grape leaves first. SHAVING: Fair - remove the grape leaves, chill, and shave gently; crumbling preserves it best.

FOOD PAIRING

Pears, dark chocolate, hazelnuts and fruit preserves

WINE PAIRING

Vintage Port or Sauternes

BEER PAIRING

Belgian quadrupel or imperial stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Roquefort

PLU 58638

HISTORY & PRODUCER

Roquefort-sur-Soulzon cellars, France; verify brand
Roquefort's story is tied to the natural Combalou caves and raw Lacaune sheep's milk; it became France's first cheese appellation in 1925. Several approved houses make it, including Société, Papillon, Carles, and Gabriel Coulet, so verify the brand on the wheel label.

TASTE & TEXTURE

French sheep's-milk blue with a moist crumbly paste and powerful flavors of salt, minerals, sheep's milk and spice.

Tang: 9/10 | Funkiness: 9/10

MILK & STYLE

Raw sheep's milk • cave-aged blue

AGED

Minimum 3 months; often 3–5 months

ENJOY WITHIN

5–7 days after opening

WHAT TO TELL THE CUSTOMER

"Roquefort is the benchmark sheep's-milk blue—salty, tangy and intensely flavorful."

MELTING, GRATING & SHAVING

MELTING: Excellent - powerful and creamy in sauces, dressing, or on steak; a little goes a long way. GRATING: Fair - crumble while cold rather than finely grating. SHAVING: Fair - very cold cheese can make small shavings, but crumbling is more practical.

FOOD PAIRING

Pears, walnuts, honey and crusty bread

WINE PAIRING

Sauternes or Banyuls

BEER PAIRING

Barleywine or Belgian strong ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Saint Agur

PLU 93331

HISTORY & PRODUCER

Savencia, Beauzac, France
Saint Agur was created in 1988 in the Velay area of France's Auvergne region. Made by Savencia at Beauzac, it was designed to unite double-cream richness with a distinctly blue, peppery finish.

TASTE & TEXTURE

French double-cream blue with a smooth, spreadable texture and rich buttery flavor balanced by a bold blue tang.

Tang: 5/10 | Funkiness: 4/10

MILK & STYLE

Cow's milk • double-cream blue

AGED

Approximately 60 days; verify label

ENJOY WITHIN

3–5 days after opening

WHAT TO TELL THE CUSTOMER

"Saint Agur gives you luxurious double-cream richness with enough blue flavor to satisfy enthusiasts."

MELTING, GRATING & SHAVING

MELTING: Excellent - smooth, rich, and easy to blend into sauces, soups, burgers, or potatoes. GRATING: Not recommended - spoon, spread, or crumble it. SHAVING: Not recommended - too soft and spreadable; spoon or crumble it instead.

FOOD PAIRING

Figs, pears, walnuts and steak

WINE PAIRING

Sauternes or ruby Port

BEER PAIRING

Belgian dubbel or stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

3 Chile Pepper

PLU 57912

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
3 Chile Pepper belongs to the gouda tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A creamy Roth Gouda flavored with chipotle, habanero and jalapeno. Smoky and savory at first, followed by a noticeable chile-pepper kick.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A flavorful spicy Gouda that melts beautifully on burgers, grilled cheese, nachos or chili.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

36 mo. Gouda

PLU 95345

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
36 mo. Gouda belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A deeply aged Dutch Gouda with a firm, slightly crumbly texture and crunchy crystals. Intensely nutty with caramel, butterscotch and savory depth.

Tang: 6/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

For aged-cheese lovers who want the biggest Gouda flavor; serve in small pieces and let it warm before tasting.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Lambchopper

PLU 93759

HISTORY & PRODUCER

Cypress Grove brand; made in the Netherlands
Lambchopper is made or selected by Cypress Grove brand; made in the Netherlands, drawing on the cheesemaking traditions associated with Netherlands / producer dependent. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A sheep's-milk Gouda-style cheese with a smooth, semi-firm texture. Mild, buttery and gently sweet with a clean nutty finish.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Sheep; verify package label • Netherlands / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A very approachable sheep cheese - rich and creamy without a strong sheepy or funky flavor.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Midnight Moon

PLU 93463

HISTORY & PRODUCER

Cypress Grove brand; made in the Netherlands
Midnight Moon is made or selected by Cypress Grove brand; made in the Netherlands, drawing on the cheesemaking traditions associated with Netherlands / producer dependent. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

An aged goat's-milk Gouda-style cheese with a firm, smooth texture and crunchy crystals. Nutty, buttery and caramel-like with a long finish.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Goat; verify package label • Netherlands / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Recommend it to customers who want aged Gouda character with the bright, clean depth of goat's milk.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Originale

PLU 7004

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Originale belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A mature Dutch Gouda with a firm, creamy bite and concentrated flavors of toasted nuts, caramel and browned butter.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A classic aged Gouda for customers who want more flavor and texture than a young red-wax style.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Peppadew Gouda

PLU 78087

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Peppadew Gouda belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A young, buttery Gouda dotted with sweet-hot Peppadew peppers. Creamy and mellow with fruity pepper flavor and gentle heat.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A crowd-friendly sweet-and-spicy cheese for snacking, sandwiches, burgers or grilled cheese.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Red Wax

PLU 6466

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Red Wax belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A young Dutch-style Gouda protected by its familiar red wax. Smooth, supple and mild with sweet cream and light nutty notes.

Tang: 1/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

An easy everyday Gouda for sandwiches, snacks and melting; a safe choice for almost any customer.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Robusto

PLU 7005

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Robusto belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A firm Dutch cheese combining Gouda richness with Alpine-style nuttiness. Savory and caramelized, with a Parmesan-like bite and crunchy crystals.

Tang: 5/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

Think Gouda meets Parmesan - excellent for customers who enjoy firm, nutty cheeses with texture.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Spring Koe Goat

PLU 7095

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Spring Koe Goat belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A goat's-milk Gouda with a smooth, creamy texture and mild flavors of sweet milk, butter and nuts, followed by gentle tang.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Goat; verify package label • Netherlands / producer dependent

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A mellow gateway goat cheese for customers who want something less tangy than fresh chevre.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Klare Melk Truffle

PLU 7007

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Klare Melk Truffle belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A rich Dutch Gouda generously laced with truffle. Velvety notes of sweet cream and butter meet deep, earthy mushroom aromatics.

Tang: 2/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A luxurious, aromatic Gouda that adds instant truffle flavor to a cheese board, eggs, pasta or grilled cheese.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Gochujang

PLU 65998

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Gochujang belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A young creamy Gouda blended with gochujang, bringing savory fermented depth, mild sweetness and a warm chile finish.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A modern sweet-spicy Gouda for adventurous customers; great on burgers, sandwiches or melted into macaroni and cheese.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Marieke Extra Aged

PLU 34569

HISTORY & PRODUCER

Marieke
Marieke Extra Aged is made or selected by Marieke, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A farmstead raw-milk Gouda aged until firm and crystalline. Rich and concentrated with caramel, toasted nuts and a lingering savory finish.

Tang: 5/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A bold artisan Gouda for customers who love crunchy crystals and the intensity of long-aged cheese.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Marieke Truffle

PLU 85395

HISTORY & PRODUCER

Marieke
Marieke Truffle is made or selected by Marieke, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A semi-firm raw-milk Gouda made with black truffles and truffle oil. Buttery and creamy with earthy, aromatic truffle flavor throughout.

Tang: 2/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A full-flavored truffle cheese that is rich enough for a board but also melts well into hot dishes.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Marieke Smoked

PLU 1583

HISTORY & PRODUCER

Marieke
Marieke Smoked is made or selected by Marieke, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A creamy farmstead raw-milk Gouda with natural hickory smoke. Buttery and savory with a rounded campfire finish.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A smooth smoked cheese for burgers, sandwiches, macaroni and cheese or customers who enjoy barbecue flavors.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Marieke Honey Clover

PLU 55446

HISTORY & PRODUCER

Marieke
Marieke Honey Clover is made or selected by Marieke, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A semi-firm raw-milk Gouda flavored with honey-clover herb. Creamy and earthy with delicate floral sweetness and a gentle herbal finish.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A distinctive sweet-savory Gouda that works well with fruit, nuts and crackers.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Marieke Young Raw

PLU 56463

HISTORY & PRODUCER

Marieke
Marieke Young Raw is made or selected by Marieke, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A young farmstead raw-milk Gouda with a soft, supple texture. Fresh, creamy and buttery with mild sweetness and very little sharpness.

Tang: 1/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

The mildest Marieke option and an excellent everyday cheese for snacking, sandwiches or melting.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Marieke Holy Trinity

PLU 55444

HISTORY & PRODUCER

Marieke
Marieke Holy Trinity is made or selected by Marieke, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A young raw-milk Gouda seasoned with green bell pepper, onion, celery, chives and garlic. Creamy with a lively garden-savory finish.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

It tastes like seasoned Gouda in one bite - an easy addition to burgers, eggs, potatoes or a snack board.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Marieke Cumin

PLU 3970

HISTORY & PRODUCER

Marieke
Marieke Cumin is made or selected by Marieke, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A semi-firm raw-milk Gouda studded with cumin seeds. Creamy, nutty and distinctly spiced with subtly sweet, warm aromatic notes.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A traditional Dutch-inspired flavored Gouda for customers who like earthy spice without chile heat.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Buffalo Ranch Gouda

PLU 78044

HISTORY & PRODUCER

Wisconsin, USA dairy or affineur - verify the current wheel label
Buffalo Ranch Gouda belongs to the gouda tradition associated with Wisconsin, USA. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A smooth Gouda combining tangy Buffalo-style seasoning with cool, savory ranch flavor. Creamy, zesty and moderately spicy.

Tang: 4/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A game-day cheese that is easy to melt on burgers, chicken sandwiches, nachos or macaroni and cheese.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Roth Aged Gouda

PLU 12989

HISTORY & PRODUCER

Roth
Roth Aged Gouda is made or selected by Roth, drawing on the cheesemaking traditions associated with Wisconsin, USA. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

A firm aged Wisconsin Gouda with concentrated brown-butter, caramel and roasted-nut notes, plus a slightly crystalline bite.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Wisconsin, USA

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A rich American aged Gouda for customers who enjoy sharp cheddar, Parmesan or caramelized flavors.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

GOUDA CHEESE COUNTER STUDY GUIDE

Youngsters Smoked

PLU 85770

HISTORY & PRODUCER

Netherlands / producer dependent dairy or affineur - verify the current wheel label
Youngsters Smoked belongs to the gouda tradition associated with Netherlands / producer dependent. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

A very young Dutch Gouda cold-smoked over hickory. Soft and creamy with buttery sweetness and a velvety toasted-smoke finish.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • Netherlands / producer dependent

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A mild smoked Gouda that melts easily and is less firm or sharp than long-aged smoked cheese.

MELTING, GRATING & SHAVING

MELTING: Good - softens luxuriously with gentle heat; avoid overheating. GRATING: Not recommended - too soft. SHAVING: Not recommended - slice, spread, spoon or crumble instead.

FOOD PAIRING

Apples, pears, mustard, nuts or charcuterie

WINE PAIRING

Riesling, Pinot Noir or a fruit-forward red

BEER PAIRING

Lager, brown ale or porter

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Emmentaler

PLU 93293

HISTORY & PRODUCER

Origin Switzerland / Alpine Europe dairy or affineur - verify the current wheel label
Emmentaler belongs to the alpine tradition associated with Origin Switzerland / Alpine Europe. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty and savory with a gentle mountain-cheese sweetness.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A classic Alpine-style cheese: nutty, crowd-friendly and especially good melted.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Gruyere

PLU 93302

HISTORY & PRODUCER

Origin Switzerland / Alpine Europe dairy or affineur - verify the current wheel label
Gruyere belongs to the alpine tradition associated with Origin Switzerland / Alpine Europe. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty and savory with a gentle mountain-cheese sweetness.

Tang: 4/10 | Funkiness: 4/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A classic Alpine-style cheese: nutty, crowd-friendly and especially good melted.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ALPINE CHEESE COUNTER STUDY GUIDE

Jarlsberg

PLU 96370

HISTORY & PRODUCER

TINE
Jarlsberg is made or selected by TINE, drawing on the cheesemaking traditions associated with Origin Switzerland / Alpine Europe. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Buttery, nutty and savory with a gentle mountain-cheese sweetness.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A classic Alpine-style cheese: nutty, crowd-friendly and especially good melted.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Kaltbach Le Cremeux

PLU 7109

HISTORY & PRODUCER

Emmi KALTBACH
Kaltbach Le Cremeux is made or selected by Emmi KALTBACH, drawing on the cheesemaking traditions associated with Origin Switzerland / Alpine Europe. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Rich, nutty and earthy with a cellar-aged finish.

Tang: 2/10 | Funkiness: 3/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A classic Alpine-style cheese: nutty, crowd-friendly and especially good melted.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

ALPINE CHEESE COUNTER STUDY GUIDE

Le Marechal

PLU 93603

HISTORY & PRODUCER

Fromagerie Le Maréchal
Le Marechal is made or selected by Fromagerie Le Maréchal, drawing on the cheesemaking traditions associated with Origin Switzerland / Alpine Europe. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Buttery, nutty and savory with a gentle mountain-cheese sweetness.

Tang: 4/10 | Funkiness: 5/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A classic Alpine-style cheese: nutty, crowd-friendly and especially good melted.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Raclette

PLU 94119

HISTORY & PRODUCER

Origin Switzerland / Alpine Europe dairy or affineur - verify the current wheel label
Raclette belongs to the alpine tradition associated with Origin Switzerland / Alpine Europe. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty and savory with a gentle mountain-cheese sweetness.

Tang: 3/10 | Funkiness: 5/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

The classic melting cheese for potatoes, cornichons and cured meats.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Tete de Moine

PLU 93686

HISTORY & PRODUCER

Origin Switzerland / Alpine Europe dairy or affineur - verify the current wheel label
Tete de Moine belongs to the alpine tradition associated with Origin Switzerland / Alpine Europe. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Buttery, nutty and savory with a gentle mountain-cheese sweetness.

Tang: 5/10 | Funkiness: 6/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A classic Alpine-style cheese: nutty, crowd-friendly and especially good melted.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

Butterkase

PLU 1565

HISTORY & PRODUCER

Origin Switzerland / Alpine Europe dairy or affineur - verify the current wheel label
Butterkase belongs to the alpine tradition associated with Origin Switzerland / Alpine Europe. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Very mild, buttery and milky.

Tang: 2/10 | Funkiness: 1/10

MILK & STYLE

Cow; treatment varies by producer • Origin Switzerland / Alpine Europe

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A classic Alpine-style cheese: nutty, crowd-friendly and especially good melted.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Potatoes, bread, ham, apples or fondue

WINE PAIRING

Chasselas, Riesling or Pinot Noir

BEER PAIRING

Lager, bock or brown ale

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent character. Approximate; age and ripeness affect ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Barbers 1833 Cheddar

PLU 92192

HISTORY & PRODUCER

Barber’s Farmhouse Cheesemakers
Barbers 1833 Cheddar is made or selected by Barber’s Farmhouse Cheesemakers, drawing on the cheesemaking traditions associated with England. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Traditional English West Country Farmhouse Cheddar. Firm and slightly crumbly with rich, savory, nutty flavor and a pleasant sharp tang.

Tang: 6/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Cooper's Hill

PLU 6688

HISTORY & PRODUCER

England dairy or affineur - verify the current wheel label
Cooper's Hill belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

English-style cheese associated with the Gloucester tradition. Rich, buttery and savory, with gentle nuttiness.

Tang: 2/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Kerrygold Stout

PLU 97882

HISTORY & PRODUCER

Kerrygold / Ornua
Kerrygold Stout is made or selected by Kerrygold / Ornua, drawing on the cheesemaking traditions associated with Ireland. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Irish cheese flavored with Irish stout. Creamy and savory with malty, roasted, slightly bittersweet stout notes.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Ireland

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Kerrygold Whiskey

PLU 57048

HISTORY & PRODUCER

Kerrygold / Ornua
Kerrygold Whiskey is made or selected by Kerrygold / Ornua, drawing on the cheesemaking traditions associated with Ireland. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Irish cheese infused with Irish whiskey. Creamy and rich, with sweet, warming whiskey notes.

Tang: 3/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Ireland

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Kilaree Cheddar

PLU 95847

HISTORY & PRODUCER

Ireland dairy or affineur - verify the current wheel label
Kilaree Cheddar belongs to the cheddar tradition associated with Ireland. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Irish-style cheddar with a firm, creamy texture. Buttery and savory with cheddar tang and a nutty finish.

Tang: 5/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Ireland

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Mango Ginger Stilton

PLU 6052

HISTORY & PRODUCER

England dairy or affineur - verify the current wheel label
Mango Ginger Stilton belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Sweet English Stilton-style specialty with mango and ginger. Fruity sweetness meets a warm ginger bite.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Appleby's Cheshire

PLU 94048

HISTORY & PRODUCER

Appleby’s Dairy
Appleby's Cheshire is made or selected by Appleby’s Dairy, drawing on the cheesemaking traditions associated with England. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Traditional English Cheshire. Moist yet crumbly and slightly flaky, with a fresh, bright, mineral-like tang.

Tang: 6/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Neal's Keen's Cheddar

PLU 93457

HISTORY & PRODUCER

Keen’s Cheddar; selected by Neal’s Yard Dairy
Neal's Keen's Cheddar is made or selected by Keen’s Cheddar; selected by Neal’s Yard Dairy, drawing on the cheesemaking traditions associated with England. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Traditional Somerset farmhouse cheddar. Dense and crumbly with deep savory, earthy, nutty and sometimes pleasantly funky flavors.

Tang: 7/10 | Funkiness: 7/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Neal's Kirkham's Lancashire

PLU 57085

HISTORY & PRODUCER

Mrs Kirkham’s; selected by Neal’s Yard Dairy
Neal's Kirkham's Lancashire is made or selected by Mrs Kirkham’s; selected by Neal’s Yard Dairy, drawing on the cheesemaking traditions associated with England. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Traditional Lancashire. Buttery, fluffy and crumbly with a bright lactic tang.

Tang: 5/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Neal's Red Leicester

PLU 94902

HISTORY & PRODUCER

Sparkenhoe Farm; selected by Neal’s Yard Dairy
Neal's Red Leicester is made or selected by Sparkenhoe Farm; selected by Neal’s Yard Dairy, drawing on the cheesemaking traditions associated with England. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

Traditional English Red Leicester. Firm but slightly crumbly with buttery, nutty, caramelized and savory flavors.

Tang: 4/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Scottish Cheddar

PLU 74010

HISTORY & PRODUCER

Scotland dairy or affineur - verify the current wheel label
Scottish Cheddar belongs to the cheddar tradition associated with Scotland. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Firm, mature cheddar with rich buttery character, pronounced sharpness and a lingering savory, nutty finish.

Tang: 7/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • Scotland

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Seaside Caramelized Onion

PLU 54974

HISTORY & PRODUCER

England dairy or affineur - verify the current wheel label
Seaside Caramelized Onion belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Cheddar-style cheese with caramelized onion. Creamy and savory with noticeable sweet cooked-onion flavor.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Seaside Cheddar

PLU 95763

HISTORY & PRODUCER

England dairy or affineur - verify the current wheel label
Seaside Cheddar belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Mature English coastal cheddar. Sharp, savory and nutty with characteristic crunchy calcium-lactate crystals.

Tang: 7/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Seaside Smoked

PLU 58579

HISTORY & PRODUCER

England dairy or affineur - verify the current wheel label
Seaside Smoked belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Smoked Seaside-style cheddar. Firm and savory with cheddar sharpness and noticeable wood-smoke character.

Tang: 6/10 | Funkiness: 3/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Somerdale Champagne Cheddar

PLU 57028

HISTORY & PRODUCER

Somerdale International
Somerdale Champagne Cheddar is made or selected by Somerdale International, drawing on the cheesemaking traditions associated with England. The producer's methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

English cheddar flavored with Champagne. Creamy and tangy with fruity, slightly wine-like notes.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. "Enjoy within" is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Sweet Red Cheddar

PLU 59492

HISTORY & PRODUCER

England dairy or affineur - verify the current wheel label
Sweet Red Cheddar belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Red cheddar with a mellow, slightly sweet, buttery character; less aggressively sharp than many mature cheddars.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Quicke's Goat Cheddar

PLU 77107

HISTORY & PRODUCER

Quicke’s
Quicke's Goat Cheddar is made or selected by Quicke’s, drawing on the cheesemaking traditions associated with England. The producer’s methods, milk, cultures, rind care and aging give this cheese its distinctive character.

TASTE & TEXTURE

English clothbound cheddar made from goat's milk. Firm and crumbly with clean tang, nuttiness and grassy character.

Tang: 6/10 | Funkiness: 4/10

MILK & STYLE

Goat; pasteurized - verify label • England

ENJOY WITHIN

7-14 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Wensleydale Blueberry

PLU 58586

HISTORY & PRODUCER

Wensleydale creamery; verify label
Wensleydale Blueberry belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Crumbly, mild Wensleydale with blueberries. Fresh, slightly tangy cheese contrasted with sweet fruit.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

CHEDDAR CHEESE COUNTER STUDY GUIDE

Wensleydale Cranberry

PLU 93330

HISTORY & PRODUCER

Wensleydale creamery; verify label
Wensleydale Cranberry belongs to the cheddar tradition associated with England. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Classic crumbly Wensleydale with sweet-tart cranberries. Mild, creamy, refreshing and fruity.

Tang: 3/10 | Funkiness: 1/10

MILK & STYLE

Cow; verify package label • England

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good with gentle heat; aged pieces may release a little oil. GRATING: Excellent when cold. SHAVING: Excellent when cold - use a vegetable peeler or cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.

Red Dragon

PLU 93851

HISTORY & PRODUCER

Somerdale / Coombe Castle brand; verify label
Red Dragon belongs to the cheddar tradition associated with Wales. Recipes and sourcing can vary by shipment, so use the current package or wheel label to identify the exact dairy and milk treatment.

TASTE & TEXTURE

Welsh cheddar-style cheese with mustard seeds and Welsh ale. Creamy and buttery with mustard bite and malty ale character.

Tang: 4/10 | Funkiness: 2/10

MILK & STYLE

Cow; verify package label • Wales

ENJOY WITHIN

3-5 days after opening

WHAT TO TELL THE CUSTOMER

A customer-friendly choice for snacking, boards, sandwiches or cooking; match the flavor intensity to their preference.

MELTING, GRATING & SHAVING

MELTING: Very good - use gentle heat for a smooth result. GRATING: Good when well chilled. SHAVING: Good when cold - make short curls with a cheese plane.

FOOD PAIRING

Apples, chutney, crackers, pickles or charcuterie

WINE PAIRING

Cider, Chardonnay or a fruit-forward red

BEER PAIRING

English ale, lager or stout

Keep refrigerated and wrap well. “Enjoy within” is a best-quality guide; always follow the package date and store food-safety procedures.

Suggested ratings: 1 = very low; 10 = very strong. Tang = tartness/sharpness.
Funkiness = earthy/pungent cheese character. Smoke, spice and sweetness are separate.
Approximate, inferred from this guide; age, ripeness and batch can change the ratings.