



SPRING BROOK FARM CHEESE



Reading

VERMONT ARTISAN CHEESE



SPRING BROOK FARM'S ARTISAN RACLETTE STYLE CHEESE.

- Made with natural raw Jersey cows milk supplied directly from our Vermont dairy partner farms
- Natural washed rind
- Aged at least three months
- Yields wheels with a random weight between 18-20 pounds
- Available in full wheels or quarters, for food service and retail applications
- A terroir-driven cheese with a unique creamy texture balanced by nutty, grassy undertones
- A versatile semi-soft cheese ideally suited for melting, yet able to stand alone on any cheese plate

Milk Type: Cow

Wheel Size: 18-20 lbs.

Ingredients: Raw Milk, Culture, Enzymes, Salt

Rennet: Animal (traditional & commercial)

Butterfat: 30%

Moisture: 38%

Protein: 7 mg/1oz. serving

Sodium: 190 mg/1oz. serving

Awards

2017 Good Food Awards
California, USA

2016 1st Place in Category
American Cheese Society
Iowa, USA

2014 Best in Show - Gold Medal
Big E Gold Medal Cheese Competition
Massachusetts, USA

2012 Silver Medal
World Jersey Cheese Awards

2017 1st Place in Category
American Cheese Society
Colorado, USA

2015 1st Place in Category
American Cheese Society
Rhode Island, USA

2013 1st Place in Category
US Cheese Championships
Wisconsin, USA



All profits from the sale of Spring Brook Farm Cheese will be used to support the mission of the Farms for City Kids Foundation. In operation since 1993, we have been welcoming groups of children for week long stays at the farm to experience and help in the care of farm animals, make maple syrup, and aid in the aging of the cheeses.

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