



SPRING BROOK FARM CHEESE



Tarentaise

VERMONT ALPINE CHEESE™



SPRING BROOK FARM'S SIGNATURE AWARD WINNING CHEESE.

- A farmstead cheese made from natural raw Jersey cows milk
- Produced using traditional Alpine cheese making techniques
- Natural washed rind
- Semi-hard cheese
- Aged at least nine months
- Yields wheels with a random weight between 18-20 pounds
- Available in full wheels or quarters, for food service and retail applications
- Depending on the season, the flavor ranges from a complex, almost nutty flavor of the winter cheese to a bright floral taste in the summer

Milk Type: Cow

Wheel Size: 18-20 lbs.

Ingredients: Raw Milk, Culture, Enzymes, Salt

Rennet: Animal (traditional & commercial)

Butterfat: 34%

Moisture: 32%

Protein: 8 mg/1oz. serving

Sodium: 150 mg/1oz. serving

Awards

2017 Tarentaise Reserve - Best in Show
American Cheese Society
Colorado, USA

2016 Gold Medal, Best Jersey Milk
World Cheese Awards
San Sebastian, Spain

2016 Good Food Awards
California, USA

2014 Tarentaise Reserve - Best in Show
American Cheese Society
California, USA

2017 Bronze Medal
World Cheese Awards
United Kingdom

2016 Gold Medal in Category
Big E Gold Cheese Competition
Massachusetts, USA

2015 First Place in Category
American Cheese Society
Rhode Island, 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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