



Improving Quality of Life

... caring for the inalienable rights of cheese



Soft-ripened cheese is a living, breathing entity...



It needs air to promote the ripening process...



And develop into ooey-gooey goodness!

Did you know...

Soft-ripened or "bloomy rind" cheese left in plastic wrap for an extended period of time can compromise quality and negatively impact flavor?

Four simple steps can extend the life and improve the overall taste, texture and enjoyment of your favorite soft-ripened cheese.

① When you arrive home: cool cheese for a few minutes to keep it from sticking, then remove from plastic wrap.

② Place cheese on top of a crumpled paper towel inside a plastic storage container. Place the lid on the container and close loosely... not too tight!

Alternative: If a plastic container is not available, loosely wrap cheese in wax paper with a few perforations.

③ Store cheese in the coldest part of your refrigerator.

④ To serve: Warm cheese to room temperature for about 30 - 45 minutes... Enjoy!

Truffle Tremor



The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated, it's sure to make even the most distinguished taste buds shake!

Truffle Tremor: It all starts underground...

Size: 3 lbs

Ingredients:

Pasteurized cultured goat milk, salt, truffle (*Tuber aestivum Vittadini*), enzymes

Say, "Cheese!"

proteolysis: The natural, enzymatic process that breaks down proteins and creates the creamy ridge just under the rind.

bloom: The fluffy, white surface that surrounds the rind of soft-ripened cheeses.

affinage: The fine art of aging cheese.

affineur: An expert in the process of aging cheese.