



green fields



A soft, buttery, aromatic Monastery-style cheese.

2010 American Cheese Society 1st Place Winner

ORDER BY FAX TO (480)393 4478 OR BY PHONE TO (920)693 8500.

Family: Unpressed, washed rind cheese made from whole raw cow's milk.

Ripened: 60 days **At its peak at:** 120 days **Shelf life:** 180 days

Type: Farm.

Culture: Proprietary blend. **Coagulant:** Microbial (Vegetarian).

Flavor: Soft, buttery, aromatic cheese.

Food Pairing: Pair with crisp fruits & breads.

Wine Pairing: Crisp, fruity white wines.

Cooking Tips: Great for melting, blending in to dressings. Not the easiest to grate.

Diameter: 10 ¼ in

Height: 2 ½ in

Weight: 6.90 lbs

Warehouse and Retail Storage. Store in original wrap and box until ready to cut. Cut in half across center so each half has the name showing: they make great displays. Cover the cut face only with a small piece of cling film or sulphurized paper and place face down on a shelf or in a bin. Do not oil or cover the rind so the cheese can continue to breathe. If mold forms on rind, wipe with distilled vinegar, if on face, wipe with a damp cloth and reapply oil. Mold will only consume the oil, so it will rub off easily. For more in depth info consult our website under tips.

Home and Food Service Storage. If but for a day, wrap in a clean damp cloth only. Keep cloth moist. For longer storage, rub with a few drops of edible oil. Store refrigerated, in a food bin, or an oversized Ziploc® style bag, with a paper towel or two crumpled up inside to absorb excess moisture. Bring to room temperature before serving. Consult tips and news on our website for more in depth information.

Distributor Benefits

- Good useable shelf life in top condition.
- Unique look.
- Special wrap to preserve the integrity of the rind.
- Cheese will improve on your shelf if kept properly.
- Octagonal crush resistant box.
- Versatile for food service and retail.

Retailer Benefits

- Attention grabbing shelf impact with unique wheel design and modern repack labels.
- Adds a distinctive looking world class cheese to your product mix, and a great "Saxon" story to tell your customers.

Consumer Benefits

- Saxon Cheeses are elegant, delicious, and easy to handle. Perfect on the table at mealtime or in the kitchen.
- They are a great source of calcium and protein, power packed with nutrition for the entire family.
- The decorative floating leaves symbolize "flavor, by nature"™. Our milk is from a single herd of cows, on a Wisconsin original homestead family farm, free to roam on paddocks year round, and graze in season.
- Much more info is available on our site, including recipes, storing hints and the story of the AHA! Moment

INGREDIENTS: Whole raw cow's milk, culture, salt, enzymes. Aged over 60 days.

NUTRITIONAL: Serving Size 28g. Calories 100, Fat Cal 70, Total Fat 8g (12% DV), Sat Fat 5g (25% DV), Trans Fat 0g, Cholesterol 25mg (8% DV), Sodium 180mg(7% DV), Total Carb. 1g (0% DV), Fiber 0g, Sugars 0g, Protein 6 g. Vitamin A (4% DV) Calcium (15% DV), Iron (2% DV). Percent Daily Values (DV) are based on a 2,000 calorie diet.

Pack	Item #	UPC	Case Size	Case Weight	Cube	TI-HI	Pallet Weight
1	100	894397001036	10.5 x 2.75 in	7.6 lbs	18	12 x 12	1124 lbs

Saxon Homestead Creamery, LLC · Cleveland, WI

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