



An organic American Original cheese recipe, our best-selling cheese has all the lusciousness you expect from a triple cream with a unique heart that upholds its texture. Named after the iconic landmark Mount Tamalpais that rises over the San Francisco Bay in Marin County, Cowgirl Creamery's Mt Tam cheese is produced with organic, locally sourced milk and rises above the standard for bloomy rind cheeses. Mt Tam takes you from fudgy firmness to buttery softness with flavors spanning from bright creme fraiche to complex and mushroomy, evoking the North Bay's lush green and gold pastures.

AWARD WINNING CHEESE



STYLE AND MAKE

Small Format | Triple Cream | Bloomy Rind | Washed Curd

TASTING NOTES

Creme fraiche and cultured butter (when younger); luscious, salted butter, cream, fresh pasture, and white mushrooms (all ages). Bloomy rind ranging from pillowy to birch bark in appearance. At room temperature features a dense fudgy core enveloped in an evolving pudgy creamline.

INGREDIENTS

Organic pasteurized cow's milk, organic pasteurized cream, salt, cultures & enzymes. Contains: Milk

RENNET TYPE

Microbial (Vegetarian)

PRODUCT DETAILS

OPTIMAL SHELF LIFE 70 Days **CASE DIMENSIONS** 15.75" x 11.75" x 2.75"

STORAGE 32-42°F **NET CASE WEIGHT** 5.25 lb

PACK SIZE / UNIT SIZE 12/7 oz **GROSS CASE WEIGHT** 5.9 lb

TI HI 8 x 15 **UPC CODE** 851856006469

ITEM NUMBER CCGC101 **GTIN CODE** 10851856006466



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Nutrition Facts	
7 servings per container	
Serving size 1	oz (28g)
Amount per serving	400
Calories	120
	ily Value*
Total Fat 12g	15%
Saturated Fat 9g	45%
<i>Tran</i> s Fat 0g	
Cholesterol 25mg	8%
Sodium 230mg	10%
Total Carbohydrate Og	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	s 0 %
Protein 4g	
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron 0mg	0%
Potassium 20mg	0%
*The % Daily Value tells you how much a nu serving of food contributes to a daily diet. 2 day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Proteir	n 4



