



COWS Creamery 3-Year-Old Cheddar

Tasting Notes:

- Smooth and firm texture
- Long, complex, rich, and full-bodied flavours
- Cooked butter undertones and a distinctive, sharp finish

Ingredients: Unpasteurized Milk, Salt, Bacterial Culture, Microbial Enzyme.

Contains: Milk.

The recipe for COWS Creamery Cheddar comes from the Orkney Islands, north of mainland Scotland. The milk of Holstein cows from the small local farms in the rolling hills of Prince Edward Island is gently heated, but not pasteurized, to allow beneficial microbes to thrive and give depth of character and flavour. The salt air and iron-rich soil of Prince Edward Island combine to add flavour and quality to this cheddar.

Bars - 2 x 2.5kg/case

(approximate weight)

Case - 10828675001071

Deli Packs - 10 x 200g

case (fixed weight)

Case - 10828675001941

Piece - 828675001043

32% Milk Fat

37% Moisture

Shelf Life: Delis (720 days), Bars (365 days)

Keep Refrigerated at $\leq 4^{\circ}\text{C}$

**For more information or to place an order:
orders@cows.ca or cowscreamery.ca**



Awards:

- World's Best Aged Cheddar - 2014 World Championship Cheese Contest
- Canada's Best Aged Cheddar - 2018 Canadian Cheese Awards
- Canada's Best Cheddar - 2014 Canadian Cheese Awards
- North America's Best Aged Cheddar - 2017 American Cheese Society Competition



Based on Prince Edward Island, COWS Creamery began making cheese in 2006. Our first cheddar was Avonlea Clothbound Cheddar, which has been awarded World's Best Vintage Cheddar at the World Cheese Awards. Since then, we have gone on to make other products, including our COWS Creamery Appletree Smoked Cheddar, Extra Old, 1-Year-Old, 2-Year-Old, and 3-Year-Old Cheddars, Moo Crisps, Blue Moo (triple cream blue cheese), and three butters - Sea Salt, Unsalted, and Cultured. All COWS Creamery cheddars and butters are made with 100% Prince Edward Island milk.

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