



COWS Creamery

Appletree Smoked Cheddar

Tasting Notes:

- A medium-aged cheddar, cold smoked over real applewood for 8 hours, maintaining a rich, creamy texture.
- Balanced, full flavours of smoke, smoked fruit, milky coffee, cooked cream, and our famous tangy finish.
- Perfect for cooking or eating on its own.

Ingredients: Unpasteurized Milk, Salt, Bacterial Culture, Microbial Culture, Microbial Enzyme, Natural Wood Smoke.
Contains: Milk.

Appletree Smoked Cheddar is made by COWS Creamery, which is based in Prince Edward Island. COWS Creamery Extra Old Cheddar is wrapped with real applewood smoke and naturally smoked over an 8-hour period, producing a mouth-wateringly full, smoky flavour that beautifully compliments our award-winning cheddar.

Bars - 2 x 3.3kg / case
Case Code: 1021
Case UPC:
1082867520009
Shelf Life: 365 Days
(From Production)

Delis - 10 x 180g / case
Case Code: 1027
Item UPC: 828675200125
Case UPC:
1082867520012
Shelf Life: 730 Days
(From Production)

32% Milk Fat
37% Moisture
Keep Refrigerated at $\leq 4^{\circ}\text{C}$

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



Awards:

- Smoked Cheese Champion - 2022 SIAL International Cheese Competition
- World's Best Smoked Cheddar - 2014 World Championship Cheese Contest
- North America's Best Smoked Cheese - 2018 American Cheese Society Competition
- Canada's Best Smoked Cheddar - 2018 Canadian Cheese Awards



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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