



# COWS Creamery

## Avonlea Clothbound Cheddar

### Tasting Notes:

- **Complex flavours with the aroma of fruit and nuts**
- **Firm texture with rich, full-bodied flavours and a tangy bite at the end**
- **A buttered baked potato finish, Canadian terroir at its finest**

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

Contains: Milk.

Avonlea Clothbound Cheddar's recipe comes from the Orkney Islands, north of mainland Scotland and is hand made in the style of the great traditional English cheddars. 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.

Full Wheel - 1 x 10kg  
Case - 90082867500506

Quarter Wheel - 1 x 2.5kg  
Case - 10828675007004

Half Wheel - 1 x 5kg  
Case - 10828675000524

Delis - 10 x 180g  
Case - 10828675007110  
Piece - 828675007113

37% Milk Fat

30% Moisture

Shelf Life: 720 days (From Packaging)

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

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



#### Awards:

- Grand Champion Overall - 2022 SIAL International Cheese Competition
- Grand Champion Cheddar (Any Milk) - 2023 Royal Agricultural Winter Fair
- World's Best Vintage Cheddar - 2015 World Cheese Awards
- Canada's Cheese of the Year - 2016 Canadian Cheese Awards
- North America's Best Clothbound Cheddar - 2018 American Cheese Society Competition



Based on Prince Edward Island, COWS Creamery began making cheese in 2006. Our first cheddar was Avonlea Clothbound Cheddar, which was awarded World's Best Vintage Cheddar at the World Cheese Awards. Since then, we have gone on to make products such as our COWS Creamery Appletree Smoked Cheddar, Extra Old, 1-Year-Old, 2-Year-Old, and 3-Year-Old Cheddars, Blue Moo (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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