

## **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.

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.

<u>Full Wheel - 1 x 10kg</u> Case - 90082867500506

<u>Half Wheel - 1 x 5kg</u> Case - 10828675000524 Quarter Wheel - 1 x 2.5kg Case - 10828675007004

<u>Delis - 10 x 180g</u> Case - 10828675007110 Piece - 828675007113

37% Milk Fat 30% Moisture

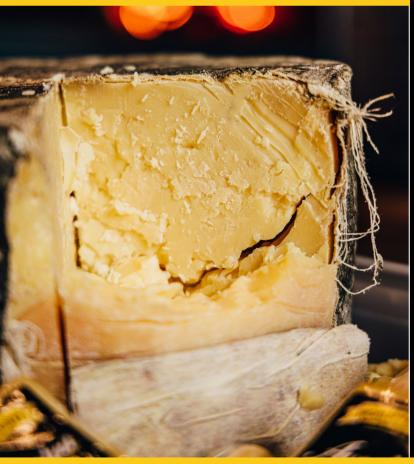
Shelf Life: 720 days (From Packaging) Keep Refrigerated at  $\leq$  4° C

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





- 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-YearOld, 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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