



# COWS Creamery BLUE MOO Triple Cream Blue Cheese

## Tasting Notes:

- Blue Moo has a rich, butter-like flavour.
- It's a creamy, savoury blue that a blue lover will enjoy.
- A super smooth taste makes it appealing for those new to blue.

Ingredients: Pasteurized Milk, Cream, Salt, Bacterial Culture, Calcium Chloride, Microbial Enzyme, P. Roquefort.



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. Blue Moo is our delicious new triple cream blue cheese, launched in 2022.

43% Milk Fat

39% Moisture

Case: 1 x 1.5kg Wheel

Case UPC: 10828675300006

Case Code: 3010

Shelf Life: 300 Days (From Production)

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

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



Awards:

- Blue Cheese with Veinage Present - 2023 SIAL International Cheese Competition
- 1st Place Blue Cheese - 2023 Royal Agricultural Winter Fair



In addition to Blue Moo and Avonlea Clothbound Cheddar, COWS Creamery products include Appletree Smoked Cheddar, Extra Old, 1-Year-Old, 2-Year-Old, and 3-Year-Old Cheddars, Moo Crisps (100% baked COWS Creamery Cheese), and three butters - Sea Salted, Unsalted, and Cultured. All COWS Creamery products are made with 100% Canadian Milk.

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