



Toma

Our artisan approach inspired the name Toma, which is Italian for “wheel of cheese made by the farmer herself.” Its buttery flavor and subtle, grassy-tang finish makes Toma perfect for snacking or melting into any favorite dish.

A stand-alone cheese that also plays well with others –Toma is great anytime, anywhere on any table. Especially yours.

TASTING NOTES

Semi hard cheese

Creamy in texture and buttery in flavor, with a grassy-tang finish

Aged a minimum of 90 days

CERTIFICATIONS

Certified gluten free

INGREDIENTS

Cultured and pasteurized, rBST-free cows' milk, kosher salt, enzymes

Made with microbial (vegetarian) rennet

SIZE/FORMAT

Whole wheels

(approximately 10lbs, random weight)

Wedges, 6oz exact weight, 12 wedges per case

APPLICATIONS

Great as a snacking cheese, Toma is also perfect for breakfast in egg dishes, in tacos and enchiladas, in grilled cheese sandwiches, and for grating on top of grilled vegetables, burgers or soups.

DRINK WITH

Hop-centric craft beer, Whiskey,

Red wine such as Pinot Noir or

Tawny Port

FOR PRICING, DISTRIBUTOR INFORMATION OR TO REQUEST A SAMPLE,
PLEASE CALL THE FARM AT **800.591.6878** | **POINTREYESCHEESE.COM**





AD
SPANY



POINT REYES CHEESE COMPANY
MARIETTA, OHIO

