

## COW AND GOAT MILK CHEESE

Mixed milk, ash covered, surface ripened cheese patterned after traditional French cheeses. This American original has a sweet buttery flavor with a slight piquant finish that is balanced by the earthy ash dusted exterior.

## **USES & PAIRINGS**

Elevate your cheeseboard by featuring Martone. Serve with warm crusty bread and tangy fruits.

Pair with: Ciders & Fruit Beers, Pilsners or Chardonnay, Pinot Noir

AWARD

2017 Wisconsin State Fair Second Runner Up in Class

2016 World Cheese Championship Third Runner Up in Class

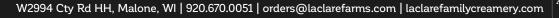
## COW AND GOAT MILK CHEES

THIS RICH AND CREAMY SOFT RIPENED ASH-RUBBED CHEESE STARTS WITH A ROBUST EARTHY FLAVOR, THEN FINISHES WITH BRIGHT TANGY CITRUS NOTES.

SREDIENTS: WHOLE PASTEURIZED COW AND GOAT MILK, SALT, CHEESE CULTURE, ENZYMES Crafted by LaClare Family Creamery Malone, WI, 53049 www.laclarefarms.com

Item #	Product Description	Pack Size	Case Dimensions	Pallet Size	Cube	UOM	Shelf Life	Case Code	UPC (Retail Only)
0050	Martone - RW Wheel	6/6 oz.	12 in. x 5 in. x 5 in.	36 x 10	0.17	LB	60	10855336004348	-
0051	Martone RW Wheel - Chefs Pack	6/6 oz.	10 in. x 7 in. x 3 in.	20 x 6	0.12	LB	60	90855124008172	-

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A Mosaic Meadows Company

8/24/18