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VERMONT CREAMERY®

COWS' MILK PRODUCTS – FOODSERVICE

CRÈME FRAÎCHE

FRENCH-STYLE CULTURED CREAM

- › Made from fresh, hormone-free local cream
- › Rich body and cultured nutty flavor
- › Does not separate when cooked with wine
- › 42% butterfat, 90 days shelf life
- › 2/4.75 lb.



MASCARPONE

ITALIAN-STYLE CREAM CHEESE

- › Made from fresh, hormone-free local cream
- › Sweet cream flavor, luxurious thick texture
- › Use for Italian desserts & finishing touch
- › 50% butterfat, 90 days shelf life
- › 4/5 lb.



VERMONT CULTURED BUTTER

European-style Cultured Butter

- › Made from fresh, hormone-free local cream
- › Cultured for rich and nutty flavor
- › High butterfat for perfect flaky pastry, sautéing
- › Unsalted/Lightly Salted: 86% butterfat, 120 days shelf life, 2/1 lb.
- › Butter with Sea Salt Crystals: 86% butterfat, 120 days shelf life, 14/12 oz.
- › Sea Salt/Unsalted: 82% butterfat, 180 days shelf life, 25K (55lb)



GOATS' MILK PRODUCTS – FOODSERVICE

FRESH GOAT CHEESE

Chèvre

- › Mild, low salt and fresh goats' milk taste
- › Use in pastas, flatbreads, salads, or on a cheeseboard
- › 21% butterfat, 90 days shelf life
- › 12/8 oz., 12/10.5 oz., 3/2.2 lb., 4/5 lb.



SPREADABLE GOAT CHEESE

Fresh Goat Cheese Dip

- › Mild, creamy, fresh goats' milk flavor
- › Soft and spreadable texture
- › 16% butterfat, 60 days shelf life
- › 2/5 lb. classic only

