



creamery mini collection

crème fraîche French-style Cultured Cream

- › Made from fresh, hormone-free local cream
- › Rich body and cultured nutty flavor
- › Doesn't separate when cooked or added to hot dishes
- › Classic, 42% butterfat, 90 days shelf life
- › 1.25 oz. portion, 100 per case



quark European-style Fresh Cheese

- › Made from fresh, hormone-free local milk
- › Smooth, pleasantly tart, fresh milk flavor
- › Incorporate fruit or honey for a quick breakfast, top tacos or use as a veggie dip
- › 11% butterfat, 60 days shelf life
- › 1.25 oz. portion, 100 per case



mascarpone Italian-style Cream Cheese

- › Made from fresh, hormone-free local cream
- › Sweet cream flavor, luxurious thick texture
- › Use as a finishing touch to desserts or add body and depth of flavor to savory dishes
- › 50% butterfat, 90 days shelf life
- › 1.25 oz. portion, 100 per case



fresh goat cheese Chèvre

- › Mild, low salt and fresh goats' milk taste
- › Pack in lunches with fresh veggies, crackers or pita chips for on-the-go eating
- › 21% butterfat, 90 days shelf life
- › 1 oz. portion, 100 per case



fromage blanc French-style Fresh Cheese

- › Made from fresh, hormone-free local skim
- › Smooth texture, fresh milk taste
- › Use as a quick veggie dip, yogurt snack or light topping
- › Great source of calcium, protein and fat free
- › 0% butterfat, 60 days shelf life
- › 1.25 oz. portion, 100 per case



spreadable goat cheese Fresh Goat Cheese

- › Mild, creamy, fresh goats' milk flavor
- › Soft and spreadable texture
- › Spread on sandwiches or pair with pretzels or crackers for easy, portable snacking
- › 16% butterfat, 60 days shelf life
- › 1.25 oz. portion, 100 per case



ARTISAN CHEESES FROM FARM TO TABLE

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