

ESTD 1984

VERMONT CREAMERY®

COWS' MILK PRODUCTS – RETAIL

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
- › 50/1.25 oz., 12/8 oz., 2/4.75 lb.
- › Crème Fraîche with Madagascar Vanilla and a hint of sugar: 90 days shelf life, 12/8 oz.



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/Sea Salt: 82% butterfat, 120 days of shelf life, 2/4oz sticks



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
- › 12/8 oz., 4/5 lb., 30 lb. (special order)



QUARK

EUROPEAN-STYLE FRESH CHEESE

- › Made from fresh, hormone-free local milk
- › Smooth, pleasantly tart, fresh milk flavor
- › Key ingredient for light pastry and cheesecakes
- › 11% butterfat, 60 days shelf life
- › 6/8 oz.



FROMAGE BLANC

FRENCH-STYLE FRESH CHEESE

- › Made from fresh, hormone-free local skim
- › Smooth texture, fresh milk taste
- › Great source of calcium, protein, and fat-free
- › 0% butterfat, 60 days shelf life
- › 50/1.25 oz., 6/8 oz.



FRESH & AGED RETAIL CHEESE

FRESH GOAT CHEESE

Chèvre

- › Mild, low salt and fresh goats' milk taste
- › Use in pastas, flatbreads, salads, or on a cheeseboard
- › Classic, Herb, Clover Blossom Honey, Smoky Pepper Jelly, Everything, Wild Blueberry, Lemon & Thyme
- › 21% butterfat, 90 days shelf life
- › 12/4 oz., 12/8 oz., 12/10.5 oz., 3/2.2 lb.

clover blossom honey



smoky pepper jelly



Everything



wild blueberry, lemon & thyme

FRESH GOAT CHEESE CRUMBLES

Chèvre

- › Crumbled by hand with no added anti-caking agents
- › Fresh goats' milk flavor with no preservatives
- › 19% butterfat, 90 days shelf life (20 days once open)
- › Classic: 12/4 oz., 1/10 lbs.(special order)
- › Flavored: 12/4 oz. — Apricot & Thyme, Cranberry & Tarragon, Classic

apricot & thyme



classic chèvre

cranberry & tarragon



GOAT CHEESE DIPS

Fresh Goat Cheese Dip

- › Mild, creamy, fresh goats' milk flavor
- › Soft and spreadable texture
- › Classic, Red Pepper & Lemon, Garlic & Herb
- › 16% butterfat, 60 days shelf life
- › 6/5 oz., classic or flavored
- › 2/5 lb. classic only

classic



red pepper & lemon

garlic & herb



BIJOU

Aged Goat Cheese

- › French for “jewel,” an aged crottin with a geotrichum rind
- › Robust flavor and dense interior
- › 80 days shelf life, 6x2/2 oz.



BONNE BOUCHE

Ash-Ripened Goat Cheese

- › French for “tasty little bite”, hand-ladled ash-ripened goat cheese
- › Bright citrus taste and fluffy texture — delicate geotrichum rind
- › 60 days shelf life, 6/4 oz.



COUPOLE

Aged Goat Cheese

- › Hand-shaped goats' milk cheese aged for 15 days
- › Mild and fresh center with delicate wrinkled rind, — perfect sliced on cheeseboard
- › 80 days shelf life, 6/6.5 oz.



DOUBLE-CREAM CREMONT

Aged Goat and Cow Milk Cheese

- › Mix of cows' and goats' milk and a hint of cream, aged for 15 days
- › Silky smooth with a sweet cream taste and velvety interior
- › 80 days shelf life, 6/5 oz.



ST. ALBANS

Aged Cow Milk Cheese

- › Cows' milk cheese with fresh sweet cream flavor and nutty, yeasty notes
- › Packaged in a mini-crock for protection and easy serving.
- › 80 days shelf life, 9/2.82 oz.

