

Boar's Head

Creamy Blue Cheese PORTFOLIO

ABOUT THE PRODUCT

A younger blue that is less pungent and more nuanced than traditional varieties, this cheese has an extra creamy texture, complex flavor and clean finish. Each wheel of Boar's Head® Creamy Blue Cheese is made with raw milk for a tangy yet subtle taste.



BETTER BECAUSE...

It is a creamy, nuance flavored domestic Blue Cheese that will appeal to a broad audience.

SELLING FEATURES

- Made in Wisconsin; proudly carries the Wisconsin Milk Marketing Board Seal
- Made with 100% US produced raw whole cow's milk- proudly features the Real® Seal
- Shelf aged over 60 days
- Milk from herds of predominately Jersey cows which is higher in butterfat than most milk and creates a very creamy texture
- Raw milk delivers a complex more nuanced flavor that is not too piccante, musty, strong or salty like many blue cheeses
- Good Source of Calcium & Protein
- rBST Free*
- Suitable for a vegetarian diet



FUN FACT

- The mold that is used for Blue Cheese is called *Penicillium roqueforti* and it is named for the caves where the cheese originated
- Traditionally, Blue Cheese was aged in caves in order to grow mold. Now the mold is injected or mixed into the cheese to distribute it more evenly

COMPLEMENTS & APPLICATIONS

- London Broil Top Round Roast Beef
- Blazing Buffalo® Style Chicken Breast

TRUST BOAR'S HEAD FOR: NO GLUTEN† • NO ARTIFICIAL COLORS OR FLAVORS • NO MSG ADDED • NO FILLERS OR BY-PRODUCTS • NO TRANSFAT*

†All Boar's Head meats, cheese, condiments and spreads are gluten free. *No trans-fat from partially hydrogenated oils.

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