

Boar's Head®

Truffle Goat Cheese



Background:

- Cheese making has been a practice in the Netherlands since as early as 800¹
- Until the end of the nineteenth century, most Dutch cheese was still produced on the farm by the dairy farmer himself and then sold at Dutch cheese markets¹
- Today Holland is one of Europe's largest cheese producers and one of the world's largest exporters²
- The flavor and aroma of goat cheese relies upon its moisture, density, aging and flavoring³
- Truffles are a rare species of an underground mushroom which never emerge to the surface but rather are formed below the soil close to a tree's root systems and are the "fruit" of another fungus/tree⁴
- Most truffles are harvested in the wild. In Europe, pigs and dogs have been used for centuries to help find truffles⁵

Better Because
It is a Boar's Head exclusive recipe from Holland

Product Features:

- Made in and imported from Holland
- Made from pasteurized goat's milk from goat herds raised in Holland and real truffles
- A firm white cheese infused with small truffle flakes
- A clean goat's milk flavor that is slightly sharp with the delicate flavor of truffles

Item Codes:

- 15177 – 9.5 lb Wheel for Cut & Wrap
- 15182 – 6 oz Pre-cut



Sources:

1 <https://dutchcommunity.com/>

2 <http://www.hollandcheesemarkets.com>

3 www.cheese.com/chevre

4 <http://www.troufaplus.com/sections/about-truffles>

5 <http://www.natruffling.org/faq.htm>

September, 2018

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

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