SPEC SHEET: Alp Blossom

Company: Columbia Cheese
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										CASE DIMENSIONS			CASE TYPE	
	Vendor Item #	Item Description	Case GTIN 14 digit	Case Pack	Item Size	Pick up Location	Gross Weight	Net Weight	w	н	L	ті	HI	# OF CASES PER PALLET
	2810	Alp Blossom	94260634840505	1/13 lbs	13 lbs	Larkin Cold Storage	14 lbs	13 lbs	12.5 in	5.25 in	12.5 in	9	11	99

Allergen: Dairy Country of Origin: Germany



Alp Blossom Cheese Item# 2810 Net weight: 13.12 lb Ingredients: Unpasteurized, COW's MILK, Salt, Cornflower, Marigold, Rose, Lavender, Parsley, Rosemary, Garlic, Savory, Sea Salt, Onion, Oregano, Paprika, Cultures, Rennet - aged over 60 days Product of Germany imported by: Columbia Cheese INC 47-55 27th St. Long Island City, 11101, USA

Product Description

Alp Blossom celebrates the diversity of the Alpine flora throughout the Hay Belt, an area that spans Eastern Switzerland, Southern Germany and Western Austria.

Produced and aged at Hofkäserei Kraus in Bavaria, Germany, the cheese is aged to about 7 months before the cheese is covered in a combination of dried edible flowers & herbs pulled from the surrounding Alphe meadows. The flowering of each wheel is entirely done by hand.

Dense, semi firm texture with herbaceous aromas permeating the paste

Albert Kraus has been producing cheese from the best Allgāu milk in the Ebersbach dairy since March 1999. This raw milk comes from two traditional farms located within Skm of the dairy, which are run by his brother Xavier Kraus and by Albert's neighbor.

Every day, the milk of the two Brown Swiss herds is delivered to the dairy, which produces different Alpine-style cheeses, with age profiles ranging from 3 to 18 months.

