SPEC SHEET: Cabriolait

Cabriolait

Company: Columbia Cheese
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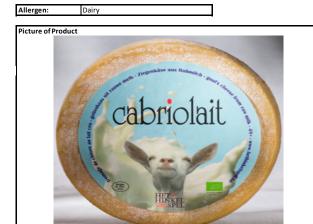
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							CASE DIMENSIONS			CASE TYPE			
Vendor Item #	Item Description	Case UPC 13 digits	Case Pack	Item Size	Gross Weight	Net Weight	w	н	L	Packaging	ті	н	# OF PER

12 lbs

11 in

7 in

2/6lbs 13lbs



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Product Description

Paper in box

Cabriolait is a traditional Belgian abbey style goat's milk cheese. The cheesemakers at Het Hinkelspel base the cheese off of a more traditional cow's milk counterpart they make called Pas de Rouge, a name that pays homage to the B. Linen bacteria that form on the

The milk for the cheese comes from Saanen goats that have been crossbred with the Alpine breed. Milk is delivered fresh daily to the dairy. Because goat's milk has smaller fat and protein cells than cow's milk, Cabriolait takes on a slightly drier texture than its cow's milk counterpart Pas de Rouge.

The B. Linens work magic on the rind, creating a slight hazelnut aroma that matches the sweeter more mild profile of the paste. Notes of toasted bread and butter round out the flavor. Lacking from this cheese is the classic sour after taste common in goat's milk cheeses. Kaasafineurs Van Tricht age the cheese out to three months, helping to subdue this note and making the cheese more approachable.



