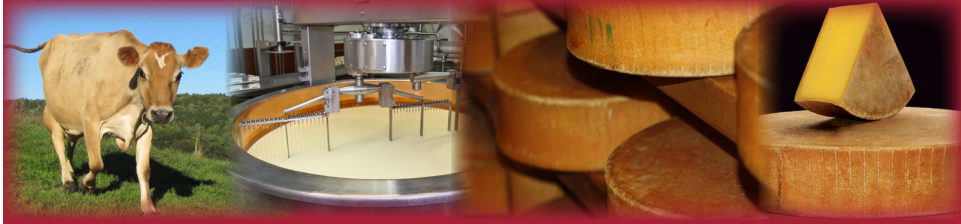


# SPRING BROOK FARM FARMS FOR CITY KIDS



## TARENDAISE

**MILK TYPE:** Cow

**WHEEL SIZE:** 18 - 20 lbs.

**INGREDIENTS:** Raw Milk, Culture, Enzymes, Salt

**RENNET:** Animal (traditional & commercial)

**BUTTERFAT:** 34%

**MOISTURE:** 32%

**PROTEIN:** 8 mg/1oz. serving

**SODIUM:** 150 mg/1oz. serving

*Spring Brook Farm's signature award  
winning cheese, first produced in 2008.*

SPRING BROOK FARM



**TARENDAISE**  
VERMONT ALPINE CHEESE  
Ingredients: raw milk, rennet, culture, salt

- A farmstead cheese made from natural raw Jersey cows milk
- Produced using traditional Alpine cheese making techniques
- Natural washed rind
- Semi-hard cheese
- Aged at least six months
- Yields wheels with a random weight between 18 - 20 pounds
- Available in full wheels or quarters, for food service and retail applications
- Depending on the season, the flavor ranges from a complex, almost nutty flavor of the winter cheese to a bright floral taste in the summer

All profits from the sale of Spring Brook Farm **Tarentaise** will be used to support the mission of the Farms for City Kids Foundation. In operation since 1993, we have been bringing groups of children for week long stays at the farm to experience and help in the care of farm animals, make maple syrup, and aid in the aging of the cheeses.

*For more information, please visit our website or contact us:*



[www.farmsforcitykids.org](http://www.farmsforcitykids.org)  
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802.484.1226

## AWARDS

- 2016 Good Food Awards**  
*California, USA*
- 2015 1st Place in Category**  
American Cheese Society  
*Rhode Island, USA*
- 2014 Tarentaise Reserve - Best in Show**  
American Cheese Society  
*California, USA*
- 2013 1st Place in Category**  
American Cheese Society  
*Wisconsin, USA*
- 2012 Gold Medal**  
World Championship Cheese Contest  
*Birmingham, England*