

CAPRIOLE

JULIANNA

Lovely and herbaceous

What began as an experimental variation of Old Kentucky Tomme by Hungarian intern, Julianna Sedli, has become a Capriole success story.

Aged 4-8 months, Julianna's buttery, nutty, and slightly tart flavors then develop under a natural rind of thyme, lavender, rosemary, and wildflowers that become an integral, but balanced, flavor component of the cheese.

Our friends at DiBruno Bros. point out that "its herb coating makes it a perfect pairing for olives and the buttery but tart quality begs to be paired with a rich, full flavored Charcuterie... like Brin d'amour, it matches up well with a Rosé, making it a perfect summer cheese as well as an outstanding example of the boundless creativity of American cheese making.



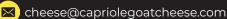
SERVING SUGGESTIONS

Julianna is a mild, semi-hard aged goat cheese dusted with Herbes de Provence and wildflowers. It melts beautifully and combines with flavors both sweet and savory

- \cdot Broiled peach with warm Julianna and lavender honey
- \cdot Crostini with Julianna, Newsome's country ham, and plum preserves
- · Tomato jam, lavender honey

(812)-923-9408





10329 New Cut Rd. Greenville, IN 47124

www.capriolegoatcheese.com

JULIANNA

Aged semi-firm goat milk cheese, with a natural rind dusted in wildflowers and herbs





THIS PRODUCT PAIRS WELL WITH...

A

Beer & Cider

Goose Island Matilda, Lagunitas Pils, Virtue Cider Percheron, Virtue Maple Mitten

Wine Light, fruity wines like Rosé, Gruner Vetliner, Pinot Noir, Gamay



General Food

Charcuterie and watermelon pickles. Pickled pears or rhubarb



JULIANNA

Ingredients: Pasteurized goat milk, culture, animal rennet, salt, Penicillium candidum, spices. Contains: Milk

Nutrition Facts	
Varied servings per cor	
Serving size	1 oz (28g)
Amount Per Serving Calories	90
	% Dally Values*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat Og	
Cholesterol 30mg	10%
Sodium 180mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sug	ars 0%
Protein 7g	
Vitamin D Omcg	0%
Calcium 270mg	20%
Iron Omg	0%
Potassium 20mg	0%
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Manufactured by CAPRIOLE, INC. 10329 Newcut, Greenville, IN 47124 Plant # PB-18-1757



PRODUCT SPECIFICATIONS

Shelf Life: 90 days from shipping date

Weight: Appx. 1 lb.

Item Dimensions: 4.25" x 1.5"

Packaging: Wrapped in cheese paper

Pack: 2 per case

Crate Dimensions: 9" x 4" x 3" Crate Material: White kraft Net Weight: Appx. 2 lbs. Gross Weight: Appx. 2.35 lbs. Rennet Type: Traditional bovine

OPTIMIZING QUALITY

Cheese Care

Store at <41° in waxed paper, loosely over-wrapped in plastic. This cheese needs to breath. Allow to come to room temperature before serving.

