

32066 - Raw Milk Washed Rind Winnimere



Winnimere is a take on Jura Mountain classics like Vacherin Mont d'Or or Försterkäse. In keeping with tradition, this decadent cheese is made only during winter months when Jasper Hill's Ayrshire cows are giving rich, hay-fed raw milk. Winnimere is named for the corner of Caspian Lake where the Kehlers' grandfather had an ice fishing shack. Young cheeses are wrapped in strips of...



MARKETING

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Nutrition Facts

13 Servings per container

Serving Size **28.0 GR**

Amount Per Serving **90**

Calories

% Daily Value*

Total Fat 7 g	9%
Saturated Fat 4.5 g	23%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 140 mg	6%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 160 mg	10%
Iron 0 mg	0%
Potassium 26 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
WNB205		20814836020668		5/13 OZ			
Brand		Brand Owner		GPC Description			
Jasper Hill		Cellars At Jasper Hill		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
4.82 LBR	4.06 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13 INH	6.5 INH	2 INH	0.1 FTQ	18x18	39 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

HANDLING SUGGESTIONS

Refrigerate 35-40 degrees---UNIT UPC: 814836020664---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Raw Cow Milk, Salt, Rennet, Cultures

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PREPARATION & COOKING SUGGESTIONS

Remove from chill 45min before eating, scoop paste onto warm crusty bread

SERVING SUGGESTIONS

Winnimere is best enjoyed by peeling a way a bit of the top rind and diving in with spoon and some friends. If portioning for retail, an effort should be made to sell the remainder of the wheel before day's end. Pair with a smoky, meaty red wine or porter-style beer and alongside some Vermont whey-fed bacon.

MORE INFORMATION