




Cashel Blue® & Crozier Blue FAQ's.




- Cashel & Crozier Blue are Irish cheeses, hand made in small quantities on a family farm.



- Cashel & Crozier Blue are only made by one family in one dairy in the region of Co. Tipperary in Ireland.



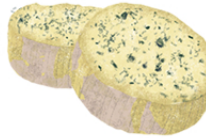
- All of our milk is local and travels a maximum distance of 25km to the cheese-making room.



- Fresh milk comes from happy cows and sheep, free to graze outdoor meadows from spring to autumn.



- Cashel Blue® is best eaten at 4-5 months maturity. It becomes stronger at end of shelf life (towards 6 months).



- No cream is added to our cheeses - we work simply with whole milk, natural rinds and gentle maturing to bring about a gently creamy texture.



- We do not recommend freezing our cheeses, as it upsets the moisture balance of the cheese and risks compromising the flavour and quality.



- Our cheeses are suitable for vegetarians.



- Crozier Blue is best eaten at 5-7 months maturity.



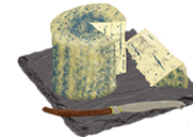
- Serving Suggestion: Enjoy our cheeses with pears, figs, toasted walnuts.



Drink Pairing:
Cashel Blue® with 4 Pines Stout; Crozier Blue with Starward Single Malt.



Repack labels are included to help build name recognition.



- Once cut on deli counter, recommended max life 14 days.