



Artisan Cheeses of Central Oregon

Antigo™

Aromatic cumin seeds lend an herbaceous flavor with a luscious quality carrying through the finish. This cheese is based on an ancient Leyden-style recipe. It provides a burst of flavor when placed on the tongue. We age it to perfection so the strength of cumin is properly balanced. It is an absolute standout on any cheese tray.



Ingredients:	Pasteurized farmstead goats' milk, cultures, cumin, rennet and salt.
Type & Texture:	Cave aged; semi-hard; cooked; pressed. Natural white pate.
Affinage:	Farm cave aged – optimized at 58F and 85% RH 3-6 months, wiped and turned daily
Facts:	Size: 10 lbs wheel (approximately) Wholesale: Packaged in boxes of 4 wheels – available all year Shelf Life: 3 months UPC: 895149000086 (10 lbs wheel)
Awards:	2 nd Place: 2009, American Cheese Society 1 st Place: 2007, American Cheese Society 2 nd Place: 2007, US Championships
Wine Pairings:	Sangiovese, Nebbiolo
Suggestions & Recipes:	Pairing with wine, cured meats For specific recipes please see www.tumalofarms.com/recipes
General Handling:	To maintain original condition refrigerate at 34°-38° F. Bring cheeses to room temperature before serving.

		Amounts Per Serving		%DV*	
Nutritional Facts:	Serving Size:	1 oz (30g)	Total Fat	10g	15%
	Calories:	120	Saturated Fat	6g	32%
	Calories from Fat:	90	Trans Fat	0g	0%
			Cholesterol	30mg	10%
			Sodium	170mg	7%
			Total Carbohydrate	1g	0%
			Dietary Fiber	0g	0%
			Sugars	0g	0%
			Protein	9g	
			Vitamin A 4%	* Vitamin C	0%
		Calcium 35%	* Iron	0%	

* Percent Daily Values (%DV) are based on 2,000 calorie diet.