TUMALO FARMS

Artisan Cheeses of Central Oregon

Jewell™

Our newest cheese is creamy and buttery. This delightful bloomy rind has a rich and savory finish. Jewell is made with certified organic cows' milk from a neighboring farm mixed with our farmstead goats' milk. It perfectly rounds out a cheese tray or makes a stunning appetizer. Its rich and creamy interior spreads beautifully on your favorite cracker, fruit or bread.

Ingredients:	Certified organic cows' milk, pasteurized farmstead goats' milk, cultures, rennet and salt.
Type & Texture:	Soft, creamy, bloomy
Affinage:	Aged at 54ºF and 92% relative humidity 2-6 weeks
Facts:	Size: 8 oz. and 2.2 pound wheels Wholesale: Packaged in boxes of four 8 oz wheels or one 2.2 pound wheel Available all year Shelf Life: 4 weeks (when properly refrigerated) UPC: 895149000154
Wine Pairings:	Pinot Gris, Sauvingon Blanc
Suggestions & Recipes:	Pairing with wine, fresh fruit, bread, 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.

Nutritional Facts:

Serving Size: 1 oz (29g)
Calories: 70
Calories from Fat: 45

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

Amounts Per Serving		**%DV***
Total Fat	5g	8%
Saturated Fat	3.5g	17%
Trans Fat	0g	0%
Cholesterol	25mg	8%
Sodium	100mg	4%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Sugars	0g	0%
Protein	4g	

Vitamin A 0% * Vitamin C 2%
Calcium 6% * Iron 0%