



Alemar Cheese Company

Bent River Camembert

Alemar's flagship cheese is named after a sharp turn in the Minnesota River. Its trademark buttery smoothness is enveloped in a snowy white rind. As it matures, Bent River's flavor profile changes with a mushroom-like aroma and taste leading the way.

Cheese Care

To optimize quality, keep cheese cold (33-35 degrees F).

Remove cheese from the refrigerator at least one hour before serving. Once the cheese has been cut, it is best to eat in 7-10 days,

Ingredients

100% Grass-fed organic pasteurized milk, sea salt, cultures and vegetarian rennet.

Aging

0-6 weeks: Cheese should be firm and acidic with pronounced milky flavors.

6-10 weeks: The cheese should be soft under the rind with a firm button in the middle. Vegetal notes will be coming through like mushroom and cauliflower.

10-14 weeks: The cheese should be fully ripe all the way through. It should ooze or run when cut in to. Pronounced mushroom, meaty, and earthy flavors should come thru on the palate.

The milk for this cheese comes from a single family dairy. The cheese may vary seasonally in structure and flavor due to moisture and fat content variation.

Because the cows are 100% grass-fed the weather patterns and life cycle of the cow in regards to calving can affect the component make up of the milk.

Product details

Average weight	14 ounces
Moisture	53.2%
PH	6.04
Coliform	<10 cfu/gram

