



Alemar Cheese Company

Blue Earth Brie

With humble beginnings as leftovers, Blue Earth has grown into a bright, grassy, buttery and versatile Brie. Reflective of the fertile soils that dominate its namesake Blue Earth County, the slowly ripened Blue Earth serves as a deliciously rich and smooth alternative to the Camembert.

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. Grassy and buttery flavors will become more pronounced.

10-14 weeks: The cheese should be fully ripe all the way thru. It should ooze or run when cut in to. The cheese will show more citrus characteristics 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	36 ounces
Moisture	52.44%
PH	5.84
Coliform	<10 cfu/gram