



Redwood Hill Farm



Fresh Chevre

A light-textured, rindless goat cheese that is similar to cream cheese but softer and fluffier. Mild and fresh with a complex flavor, it is very versatile and can be used in both savory and sweet dishes. 2/3.5# tubs per case.



Raw Milk Feta



Made with pure raw goat milk. The curd is gently cut and formed into blocks by hand. Then it is brined in a natural, salt water brine before aging. This Feta can be cubed, sliced, or grated. It melts beautifully. 5# block.

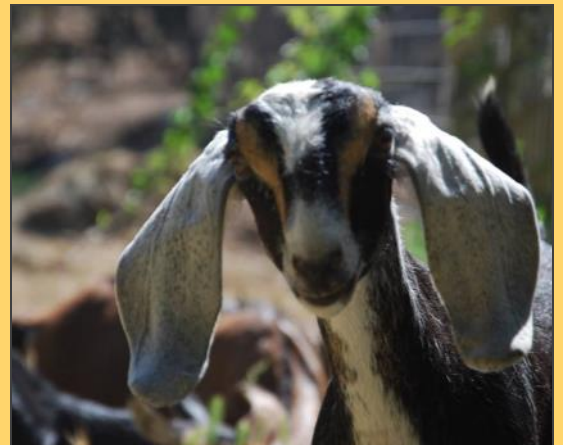
Crottin

Awarded Best in Show at the American Dairy Goat Association National Cheese Competition. It has a wrinkly, edible white mold rind, a fluffy texture and robust, earthy flavor. 6/3oz pieces per case.



Certified Humane Goat Dairy

In 2005, Redwood Hill Farm was the first goat dairy in the United States qualified to use the Humane Farm Animal Care's (HFAC) "Certified Humane Raised and Handled®" label. Unveiled in May 2003, the goal of the Certified Humane Raised and Handled® program is to improve the lives of farm animals by educating consumers on animal welfare and driving consumer demand for kinder and more responsible farm animal practices.



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Bucheret

The flavors of the dense and buttery interior mix with hints of mushroom from the white bloomy rind. As it ripens and softens from the rind inward, Bucheret develops rich and complex flavors at different ages. 6/5oz pieces per case.

Smoked Goat Milk Cheddar

This goat milk cheddar pairs a smooth texture with a sweet, mild flavor. Free of the pungent aromas and flavors associated with most rind-ripened goat cheeses, this cheddar is a great introduction into the world of goat cheese. 5# block.



Goat Milk Yogurt



Simple, delicious yogurt flavor makes Plain Goat Milk Yogurt a natural for recipes and anything calling for yogurt as an ingredient: from soups and sauces, to smoothies and desserts. Contains live active cultures *S. Thermophilus*, *L. Bulgaricus*, *L. Acidophilus* & *Bifidus*. 6/32oz containers per case.



Artisan Goat Milk Cheeses

Redwood Hill Farm goat cheeses are made from 100% fresh grade A goat milk. Certified kosher, and made with vegetable enzymes, natural sea salt, and imported French cheese cultures, their cheeses are handmade in small batches in the tradition of artisan farmstead cheese making.



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