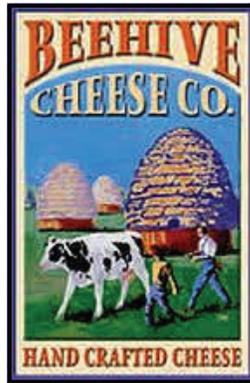


**FORTUNE
GOURMET**
IMPORTERS • DISTRIBUTORS

**IPANEMA
BEEHIVE CHEESE COMPANY
UINTAH, UTAH**



DESCRIPTION:

Beehive Cheese Company's, Ipanema is an Irish-style cow's milk cheese. It is hand-rubbed until it's tan with a combination of Sierra Nevada cultured butter and a Turkish grind of Crio Bru cocoa beans sourced from the Dominican Republic. Made from the milk of Jersey cows in Northern Utah, Ipanema is rich and creamy with notes of chocolate and ripe strawberries. Ipanema is a wonderful cheese for cheese boards, melted over burgers, or grated atop spinach salads.

ABOUT:

In 2005, brother-in-law Tim Welsh and Pat Ford left their respective jobs to become cheesemakers. With the help from the Western Dairy Center at Utah State University they opened their doors in 2005. Beehive Cheese Company sources all of their milk from Wade's Dairy, which is a 4th generation family owned dairy, that sits on a 550 acre property with mixed breeds of Holsteins and Jersey cows.

SOLD AS:

4.5 lb Wheel



STYLE

IRISH STYLE CHEDDAR
**RUBBED WITH COCOA BEANS
& BUTTER**
PASTEURIZED COW'S MILK

HANDLING

KEEP REFRIGERATED
SERVE ROOM TEMPERATURE

FORTUNE
• FISH & GOURMET •
THE SEAFOOD & GOURMET SPECIALISTS

1068 THORNDALE AVENUE
BENSENVILLE, IL 60106
T: 630.860.7100
F: 630.860.7400
WWW.FORTUNEFISHCO.NET