

Redwood Hill Farm's Artisanal Goat Milk Cheeses

EXPIRATION AND "SELL BY" DATES ARE ON EVERY PIECE OF CHEESE. HERE IS HOW TO READ THE CODE.

<i>Cheese...</i>	<i>Date On Cheese...</i>	<i>Explanation...</i>	<i>Cheese Quality & Signs of Spoilage...</i>
<i>French Style</i> CALIFORNIA CROTTIN & TERRA	* 12000311	This IS the production date , not the last date of sale. 12=2012, 3=March, 11=production day	Unless wrapped in plastic, this Crottin will not spoil. <i>It will continue to lose moisture and become hard and concentrated in flavor, evolving into a grating cheese.</i> NOTE: Can be left unwrapped and loosening the paper that adheres to the sides of the cheese assists in allowing the rind to breathe. This will maintain it's delicate flavor development. "Sell by" date is on the case box, 8 weeks.
<i>French Style</i> CAMELLIA & CAMEO	* 12000423	This IS the production date , not the last date of sale. 12=2012, 4=April, 23=production day	Camellia is best checked by gently pressing the paste of the cheese between your thumb and forefinger. The softer the cheese, the riper and more luscious the paste. This cheese is appreciated young or mature. Signs of spoilage: Bright orange or rust colored spots on the rind & ammoniated smell. NOTE: Condensation on the rind can cause a hint of ammoniation, it will dissipate if the cheese is unwrapped and allowed to breathe before eating. "Sell by" date is on the case box, 7 weeks.
<i>French Style</i> BUCHERET	*12000528	This IS the production date , not the last date of sale. 12=2012, 5=May, 28=production day	<i>This cheese will dry and become firm as it ages.</i> The flavor becomes more concentrated. Signs of spoilage: Brown rind, dark paste and bitter flavor. NOTE: Can be left unwrapped and loosening the paper is beneficial to the increased shelf life of this cheese. "Sell by" date is on the case box, 8 weeks.
<i>Raw Milk</i> FETA	* 11001004	This IS the production date , not the last date of sale. 11=2011,10=Oct, 04=production day	Feta will continue to age for months while in it's original packaging. Once opened, store cheese in air-tight wrapping. Exposure to air will cause exterior surfaces to dry, and may initiate mold growth which can be trimmed away. "Sell by" date is on the case box, primarily for case rotation purposes.
CHEDDAR & <i>Smoked</i> CHEDDAR	* 11010041	This IS the production date , not the last date of sale. 11=2011, 10=Oct, 4=production day, 1=batch no.	Aged at least 1 year, Cheddar continues to improve with age. It will continue to age while in its original packaging; once opened, store in air tight wrapping. Exposure to air will cause exterior surfaces to dry and harden, which may be trimmed away. "Sell by" date is on the case box, primarily for case rotation purposes.
<i>Fresh</i> CHEVRE	May 8, 2012	Last date of sale	Opened cheese has 7-10 days after date in customer's refrigerator, stored at 38-42 degrees. Mold will grow on the surface of the cheese. This is from exposure to air. "Sell by" date is on the case box, 8 weeks.

* *This code number links to our cheese production records for traceability and has nothing to do with an expiration date.*

Please see reverse side ▶



Redwood Hill Farm's Artisanal Goat Milk Cheeses

EXPIRATION AND "SELL BY" DATES ARE ON EVERY PIECE OF CHEESE. HERE IS HOW TO READ THE CODE.

<i>Cheese...</i>	<i>Date On Cheese...</i>	<i>Explanation...</i>	<i>Cheese Quality & Signs of Spoilage...</i>
<i>French Style</i> CALIFORNIA CROTTIN & TERRA	* 12000311	This IS the production date , not the last date of sale. 12=2012, 3=March, 11=production day	Unless wrapped in plastic, this Crottin will not spoil. <i>It will continue to lose moisture and become hard and concentrated in flavor, evolving into a grating cheese.</i> NOTE: Can be left unwrapped and loosening the paper that adheres to the sides of the cheese assists in allowing the rind to breathe. This will maintain it's delicate flavor development. "Sell by" date is on the case box, 8 weeks.
<i>French Style</i> CAMELLIA & CAMEO	* 12000423	This IS the production date , not the last date of sale. 12=2012, 4=April, 23=production day	Camellia is best checked by gently pressing the paste of the cheese between your thumb and forefinger. The softer the cheese, the riper and more luscious the paste. This cheese is appreciated young or mature. Signs of spoilage: Bright orange or rust colored spots on the rind & ammoniated smell. NOTE: Condensation on the rind can cause a hint of ammoniation, it will dissipate if the cheese is unwrapped and allowed to breathe before eating. "Sell by" date is on the case box, 7 weeks.
<i>French Style</i> BUCHERET	*12000528	This IS the production date , not the last date of sale. 12=2012, 5=May, 28=production day	<i>This cheese will dry and become firm as it ages.</i> The flavor becomes more concentrated. Signs of spoilage: Brown rind, dark paste and bitter flavor. NOTE: Can be left unwrapped and loosening the paper is beneficial to the increased shelf life of this cheese. "Sell by" date is on the case box, 8 weeks.
<i>Raw Milk</i> FETA	* 11001004	This IS the production date , not the last date of sale. 11=2011,10=Oct, 04=production day	Feta will continue to age for months while in it's original packaging. Once opened, store cheese in air-tight wrapping. Exposure to air will cause exterior surfaces to dry, and may initiate mold growth which can be trimmed away. "Sell by" date is on the case box, primarily for case rotation purposes.
CHEDDAR & <i>Smoked</i> CHEDDAR	* 11010041	This IS the production date , not the last date of sale. 11=2011, 10=Oct, 4=production day, 1=batch no.	Aged at least 1 year, Cheddar continues to improve with age. It will continue to age while in its original packaging; once opened, store in air tight wrapping. Exposure to air will cause exterior surfaces to dry and harden, which may be trimmed away. "Sell by" date is on the case box, primarily for case rotation purposes.
<i>Fresh</i> CHEVRE	May 8, 2012	Last date of sale	Opened cheese has 7-10 days after date in customer's refrigerator, stored at 38-42 degrees. Mold will grow on the surface of the cheese. This is from exposure to air. "Sell by" date is on the case box, 8 weeks.

* *This code number links to our cheese production records for traceability and has nothing to do with an expiration date.*

Please see reverse side ▶

EXPIRATION DATE:

- No expiration date is put on the French-style cheese because customers flavor preferences vary. More mature cheese has more pronounced flavor.
- The shelf life of the Chevre cups is the expiration date stamped on the bottom of the cup.

“SELL BY” DATES ON THE OUTSIDE OF THE CASE:

- The “sell by” date on the outside of the case of fresh chevre is the expiration date. This matches the dates on the bottom of the chevre cups.
- The “sell by” date on the outside of the French-style cheese case is approximate, and is used primarily as a rotation date for stock management. This date will not match the production date on the cheese.

Please let us know if you have any questions or comments about the above traceability system.

voice: 707/823-8250 fax: 707/823-6976 email: contact@redwoodhill.com



Redwood Hill Farm & Creamery, Inc.
Natural and Delicious Goat Milk, Cheese, Yogurt and Kefir



EXPIRATION DATE:

- No expiration date is put on the French-style cheese because customers flavor preferences vary. More mature cheese has more pronounced flavor.
- The shelf life of the Chevre cups is the expiration date stamped on the bottom of the cup.

“SELL BY” DATES ON THE OUTSIDE OF THE CASE:

- The “sell by” date on the outside of the case of fresh chevre is the expiration date. This matches the dates on the bottom of the chevre cups.
- The “sell by” date on the outside of the French-style cheese case is approximate, and is used primarily as a rotation date for stock management. This date will not match the production date on the cheese.

Please let us know if you have any questions or comments about the above traceability system.

voice: 707/823-8250 fax: 707/823-6976 email: contact@redwoodhill.com



Redwood Hill Farm & Creamery, Inc.
Natural and Delicious Goat Milk, Cheese, Yogurt and Kefir