



Artisan Cheeses of Central Oregon

Fenacho™



Exotic fenugreek seeds provide a nutty, sweet flavor to this semi-hard, farmstead cheese. Hints of butterscotch complete the finish. Many of our “Fenacho Fanatics” can hardly try any of our other cheeses because they don’t think it can get better than this. While it makes a wonderful dessert cheese, don’t feel bad if there isn’t any left by the time dessert rolls around!

Ingredients:	Pasteurized farmstead goats’ milk, cultures, fenugreek seeds, rennet and salt.
Type & Texture:	Cave aged; semi-hard; cooked; pressed. Natural white pate.
Affinage:	Farm cave aged – optimized at 58F and 85% RH 3-6 months, wiped and turned daily
Facts:	Size: 10 lbs wheel (approximately) Wholesale: Packaged in boxes of 4 wheels – available all year Shelf Life: 3 months UPC: 895149000024 (10 lbs wheel)
Awards:	2 nd Place: 2009, American Cheese Society 1 st Place: 2007, American Cheese Society 2 nd Place: 2007, US Championships
Wine Pairings:	Pinot Noir, Merlot
Suggestions & Recipes:	Pairing with wine, fresh fruit For specific recipes please see www.tumalofarms.com/recipes
General Handling:	To maintain original condition refrigerate at 34°-38° F. Bring cheeses to room temperature before serving.

		Amounts Per Serving		%DV*	
Nutritional Facts:	Serving Size:	1 oz (30g)	Total Fat	10g	15%
	Calories:	120	Saturated Fat	6g	32%
	Calories from Fat:	90	Trans Fat	0g	0%
			Cholesterol	30mg	10%
			Sodium	170mg	7%
			Total Carbohydrate	1g	0%
			Dietary Fiber	0g	0%
			Sugars	0g	0%
			Protein	9g	
			Vitamin A	4%	* Vitamin C
		Calcium	35%	* Iron	0%

* Percent Daily Values (%DV) are based on 2,000 calorie diet.