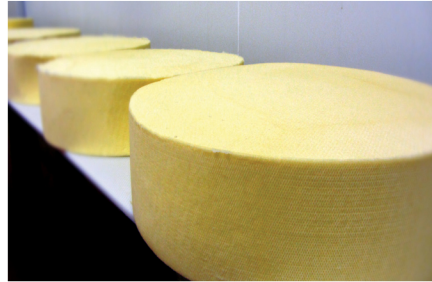
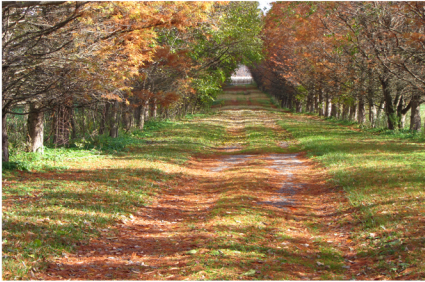


Jacobs & Brichford



Jacobs & Brichford proudly produces delicious varieties of farmstead artisan cheese. The cheese is sourced from their own pasture raised, grass-fed cows and processed using raw milk. Because they only use the freshest milk from their own cows, this specialty cheese has a flavor unique to their farm. Jacobs & Brichford farm is located in Connersville, Indiana, making this local farmstead cheese one of a kind! Give it a try and taste the difference!



Briana Cheese 6 lb avg
Piazza Item # - 85313

Briana is a Fontinella style cheese, soft and easily melted. It derives a distinctly tangy flavor profile from the 90 day aging process which also contributes to its complexity. It is a semi-hard cheese, appreciated for its limited production.



Ameribella Cheese 2.5 lb avg
Piazza Item # - 85320

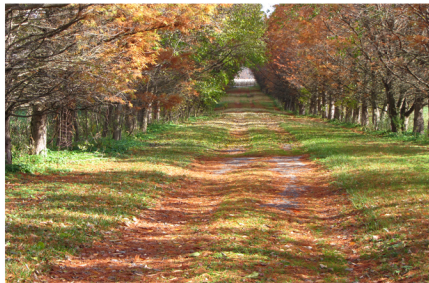
Ameribella is a soft cheese inspired by the famous Taleggio. It maintains a pale yellow color with a creamy to orange brown rind. Distinctly earthy, slightly salty and mildly lactic, it is reminiscent of bread dough proofing. At first savory, it sweetens with age.



Everton Cheese 6 lb avg
Piazza Item # - 80261

Everton is an Alpine style cheese, sharper than a gruyere but with notes of grass and flowers. It easily melts and is ideal for fondue or pairing with smoked salmon and white wine. It retains a buttery texture despite its firmness.

Jacobs & Brichford



Everton Reserve Cheese 6 lb avg Piazza Item # - 80263

Everton Reserve is our Everton Cheese aged a minimum of 18 months and often longer. Through the aging, it has become sharp, yet retains a hint of sweetness and nuttiness. It is slightly dry, and pairs well with nuts and fruits, shaved or grated on top of salads or other dishes that welcome a sharpness to their finish.



Briana with Truffles Cheese 6 lb avg Piazza Item # - 85321

Briana with truffles is semi-firm, smear-ripened cheese, dense and easily melted, made with Italian truffle oil and black truffles throughout the cheese. This delicious cheese recently won 2nd place at the American Cheese Society 2016 in the category of Farmstead Cheeses with Flavor added.



Adair Cheese 2 lb avg Piazza Item # - 85327

Adair is a raw milk cheese, aged a minimum of 60 days. Modeled after farmstead cheeses from southeastern France, the Adair is a mold-ripened, semi-soft cheese. The thin rind gives way to a supple paste, which is both milky and herbacious. The cheese has a sweet taste with a slightly earthy finish. Adair compliments any cheese board, goes well with fruits, but can also be melted on burgers or sandwiches.

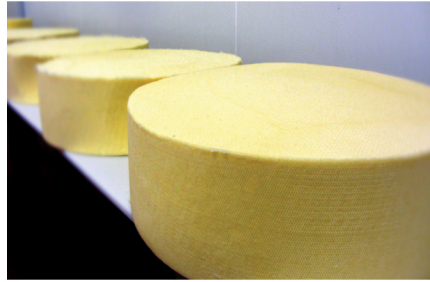
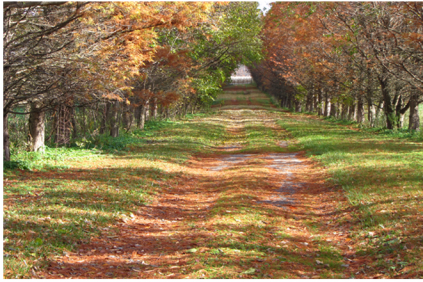
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JQ Cheese 2 lb avg Piazza Item # - 85329



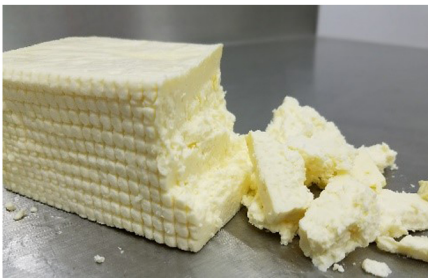
JQ is a fresh, soft-ripened cheese that comes in a small brick. Smooth and balanced, this cheese starts out developing a beautiful mold. After spending the rest of its minimal 60 day aging period in ripening paper, JQ unfolds with an earthy and umami flavor. As the cheese warms to room temperature, the paste gets delightfully silky in texture with slight oozing. JQ is wonderful eaten with fruits and nuts, and compliments charcuterie well.

Tomme de Fayette 6 lb avg Piazza Item # - 85323



Tomme de Fayette, our version of a traditional tomme, is a grassy, complex cheese that is in a wheel. The cheese is allowed to naturally age, with the rind going from slightly mold covered to speckled and semi-firm. Within, this cheese delivers fruity and grassy flavors, slightly citrus notes with a long finish. Being savory, Tomme de Fayette pairs well with meat as well as vegetables. This cheese brings a deliciously fatty yet dense composition to each bite and is a welcome addition to any cheese board.

Phetamias Feta Cheese 1 lb avg Piazza Item # - 85325



Phetamias Cheese is a Mediterranean style, dry and salt cheese. Made with raw milk, salt and cultures and is aged at least 60 days. It is packaged in a 3.5" brick that is 2.5" wide and 3" tall and packed in a salted brine in a zip vacuum bag. It is light yellow and semi-firm, yet crumbly when cut. Because we use the freshest milk from our own grass-fed cows, our specialty cheeses have a delicious flavor unique to our farm.