

KING ISLAND CHEESE



Unique island, exceptional story and extraordinary cheese

Product Origin	King Island, Tasmania, Australia
Cheese Maker	Ueli Berger
Availability	All year
Sustainability	Hormone free, Antibiotic free and GMO free
Diet	Pure green pastures*



*Small amount of supplementary feed provided during milking

Where is King Island?

Guarding the stormy western entrance to the Australian Bass Strait is a lonely, rugged island. Situated at 144° longitude and 40° latitude, this isolated place is cut off from the rest of the world by jagged reefs, raging seas and howling Roaring Forties winds.

Local legend has it that the Island's unusual mixture of milk producing grasses grew from seeds that were washed ashore in straw mattresses from French shipwrecks. The French explorers who were anchored off King Island in 1802 could not have foreseen that these shores held the secrets to the production of cheeses and dairy products superior to those of their homeland.

Why choose King Island Cheese?

QUALITY

- Milk produced by King Island dairy farmers has the equal lowest somatic cell count in the world. This is a key indicator of the health of the cow and quality of the milk. This confirms that King Island dairy have the healthiest cows and the highest quality milk in the world.
- Due the highest class raw ingredient (milk) King Island cheese is unmatched for quality.

DIET

- King Island has the richest/most nutritional pastures in Australia due to the volcanic soils and high annual average rainfall of 855mm (33.6") which is distributed evenly over the year.

ENVIRONMENT

- The average annual temperature on King Island is 10°C (50°F) with a maximum temperature of 17°C (63°F) – these temperatures create a utopia for dairy cows.
- King Island is a small island with a low population, which means fresh air from the sea is constantly blowing over the island and there is no air pollution, creating pristine air conditions.

HANDCRAFTED

- King Island cheese is all handmade, so modifications can be made during the cheese making process, unlike a mechanized cheese plant.
- Head cheesemaker, Swiss born Ueli Burger is passionate and experienced, having received numerous industry awards over a 25 year career.



USA 2711 N SEPULVEDA BLVD #303
MANHATTAN BEACH CA 90266 USA
WEB SOUTHERNROCKLOBSTERUSA.COM

CELL 323-371-6115
FAX 323-843-9440
EMAIL SALES@SOUTHERNROCKLOBSTERUSA.COM

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ROARING FORTIES BLUE		WEIGHT	PRODUCT CODE
  - Best of Show award at the 2002 Fancy Food Show in NYC - Gold Medal 2014 Royal Hobart Fine Food Awards	Tasting Notes	1.4 kg	1800
		Moist, crumbly, chalky looking yellow centre with sage green-yellow veins. Tropical fruit aroma with hints of caramel. Full bodied flavor with caramel and roasted pear notes and a savoury, fruity after taste.	
SEAL BAY TRIPLE CREAM		WEIGHT	PRODUCT CODE
	Tasting Notes	1 kg	1760
		Dense bloom of powdery white mould and a glossy and buttery yellow centre. Beautiful silky mouth feel with hints of vanilla, and the faintest salty acidity coupled with a buttery flavor that becomes more pronounced with maturity.	
STOKES CHEDDAR (SMOKED)		WEIGHT	PRODUCT CODE
  - Gold Medal 2014 DIAA NSW – Cheese With Flavors	Tasting Notes	2.9 kg	1685
		This cheddar has a slightly pliable texture and moist creamy mouth feel with a flavor that combines mild cheddar with smoked ham. At nine months maturation, hand-selected wheels are triple cold-smoked with a blend of Tasmanian hardwoods. This creates a shiny, golden rind that acts as a natural preservative as well as a delicious smokiness.	
CAPE WICKHAM BRIE		WEIGHT	PRODUCT CODE
	Tasting Notes	1 kg	1649
		A superbly rich and creamy flavor with mushroom overtones and a buttery soft-centred heart when fully ripe.	



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