

ROARING FORTIES BLUE 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

ROARING FORTIES BLUE CHEESE

Unique island, exceptional story and extraordinary cheese

ROARING FORTIES BLUE	WEIGHT	PRODUCT CODE
	1.4 kg	1800

Tasting Notes

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.



Best of Show award
at the 2002 Fancy
Food Show in NYC



Gold Medal 2014
Royal Hobart Fine
Food Awards



USA
WEB

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

CELL
FAX
EMAIL

323-371-6115
323-843-9440
SALES@SOUTHERNROCKLOBSTERUSA.COM