



Thomasville Tomme

from Sweet Grass Dairy

Thomasville Tomme is a grass-based raw cow's milk cheese made in the style of a French mountain Pyrenees Tomme. The dairy's free-range Jersey-based herd provide a rich milk high in butterfat that gives this cheese its signature smooth, creamy characteristics. Thomasville Tomme is subtle and complex, aged 60 days, with a thin, natural rind that gives way to a semi-firm golden interior. Its finish is tangy and slightly salty with the perfect understated bite. A traditional farmhouse table cheese, Tomme has a natural earthy rind and is versatile enough to be your everyday go-to.

Distributed by

THE FINE CHEESE Co.
BATH ENGLAND



Food Pairings

Serve with salted nuts and jam. A wonderfully adaptable table cheese.



Beer Pairings

Pale Ale.



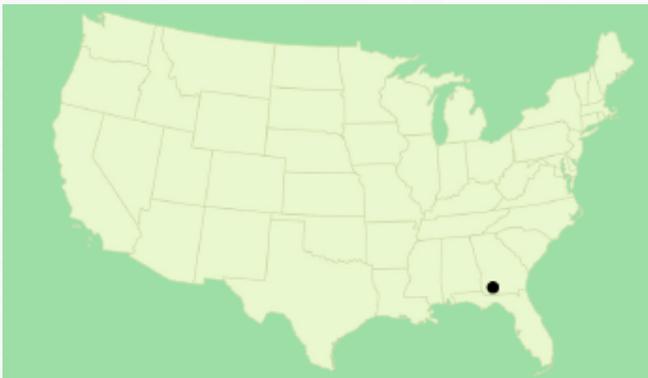
Wine Pairings

New Zealand Sauvignon Blanc,
Syrah, Rosé, Pinot Noir.

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Location

Sweet Grass Dairy is nestled in the lush green pasturelands of Southern Georgia. Moderate winters and warm, humid summers ensure the Sweet Grass herd can graze on bountiful fresh grass year-round, producing cheeses that are a true expression of the vibrant terroir of the American South.



The Dairy

Founded by Al and Desiree Wehner in 2000, Sweet Grass Dairy is the creamery still family-run by the Wehners' daughter, Jessica and their son-in-law, expert cheesemaker Jeremy Little. The Wehners began farming sustainably using New Zealand rotational grazing methods in 1993 and wanted to show people the difference in the high-quality milk from their grass-fed cows. The Sweet Grass Dairy mission: to uphold the highest level of humane animal husbandry while constantly pursuing perfection through the science of cheese and the terroir of Georgia.

The Name

Thomasville Tomme is an homage to Sweet Grass Dairy's hometown of Thomasville, Georgia. "Known as the "City of Roses," Thomasville is a quintessentially Southern locale renowned for its towering oak trees, abundance of quail hunting plantations, and welcoming ambiance.

Awards

2017 Good Food Award Finalist
1st Place 2002 American Cheese Society Competition

Cheese Care

Cheese should be kept between 0.5°–1.5°C and wrapped in cheese paper or wax paper. This cheese is best eaten within 14 days of opening. Remove from the refrigerator 1 hour before consumption for ideal flavour.

Ingredients

Unpasteurized Grass-Based Cow Milk, Cultures, Atlantic Sea Salt, Rennet. Hormone-Free and Antibiotic-Free.

Rennet Type

Traditional (Animal).

Optimal Shelf Life

180 days uncut.

Size

Approximately 2.5 kg. wheel.

Product Details

UPC: 855632006018

Pack Size: 1/2.50 kg.

Product Dimensions: 19.1 x 19.1 x 10.2 cm.

Box Dimensions: 20.3 x 20.3 x 11.4 cm.

Net Case Weight: Approximately 2.50 kg.

Gross Case Weight: Approximately 2.57 kg.