



Specifications:
Texas Star

1. Name Texas Star
2. Description Aged, artisan cheese, handmade in Dublin, Texas. A Veldhuizen Signature cheese.
3. Flavor profile Medium sharpness, semi-hard, buttery.
4. Production procedure Raw milk gently heated to 100°F, curdled, whey drained, curds put into wheel moulds and mechanically pressed. Wheels washed with whey & salt to allow a natural rind to form. Aged in aging cave for at least 60 days.
5. Application Anywhere an artisan cheese is desired: recipes, cheese plates, melting, snacking, sliced, cubed, grated, and more.
6. Ingredients Grade A for Retail raw cow's milk, cultures, animal rennet, salt
7. Allergens Contains milk
8. Storage / Transport Clean storage at temperature between 47-55°F, and humidity between 75-85%. Do not freeze.

Uncut shelf life: indefinite, but cheese sharpens and dries with age, affecting flavor and texture. Recommended shelf life is 3 months. Once cut into wedges, best to use within 2 weeks.
9. Size / Weight Wheel sizes vary; generally between 10-13lbs
10. Producer Veldhuizen Family Farm