

BLOOMY BREEZE 602 MINI

Bloomy Breeze is one of FireFly's first cow's milk cheeses. The family farmer who provides the milk has a herd of both Holstein and Jersey dairy cows. This makes the milk rich, luscious and perfect for making the soft-ripened Bloomy Breeze which ages beautifully over the course of several months.

Bloomy Breeze has an edible bloomy and velvety-white rind that seals in a creamy and smooth, light yellow interior. We do not brine Bloomy Breeze the way many other soft-ripened cheeses are salted—instead we dry rub each wheel with kosher salt. We age this cheese for about three weeks before wrapping, and it ages another month before we ship it to our customers.



HOW TO ENJOY

- Slice and melt on a sandwich, use in a quiche or brush with butter and bake at 350°F until soft
- Try pairing with a Chardonnay or late-harvest Reisling and a baguette
- Serve on a cheeseboard with candied nuts, dried fruit or pepper jelly and charcuterie

PRODUCT CODE:

PRODUCT INFORMATION



MILK TYPE: Cow



SHELF LIFE: 70 Days



RENNET: Vegetarian



INGREDIENTS: Milk, Salts,

Cultures, Rennet

PRODUCT SPECS



AVG UNIT WEIGHT: 6 oz



UNIT SIZE: 3.5" x 3.5" x 1.25"



UNITS PER CASE: 8



★ CASE SIZE: 7"x7"x4"

AVG NET CASE WEIGHT: 3.3 lbs AVG GROSS CASE WEIGHT: 3.6 lbs

UNIT UPC: 891995000140 UNIT GTIN: 0089199500014

acts ries oz (28g)
90
Daily Value
9%
30%
10%
13%
0%
0%
0%
0%
10%
0%
4%



Fresh Local Milk All Natural Handcrafted



PROOF THAT CHEESE CAN BE LIFE CHANGING

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