



BRIANA

ABOUT THE CHEESE

Briana is a semi-firm, smear-ripened cheese, with a minimum 90 day aging process. It is dense, smooth and slightly elastic. Distinct nutty overtones, mild herbaceousness and hints of fresh fruit add an element of pungency to the finish. Compliments a fruit and nut tray but can stand up to traditional roasted meats.

MEET THE FARMERS

Leslie Jacobs and Matthew Brichford own and operate a single herd, all grass-fed dairy farm in southeastern Indiana which dates back to the early 1800's. Their milking herd is made up of 70 Jersey, Normande, and Tarentaise cross cows. They have raised three daughters on the farm and all have been active in the farm's development. The dairy is seasonal, following the natural cycle of the region. The cows are moved through fresh pastures each day and are milked in a New Zealand style, open air parlor. The cheese is produced on the farm.



AWARDS

Third Place award for smear-ripened semi-soft cheese in the US Championship Cheese Contest (2015)

INGREDIENTS

Raw Milk, Salt, Cultures.

PACKAGING

Briana wheels weigh between 20 and 25 pounds. Each wheel is wrapped in butcher paper and individually boxed for shipping.

LOGISTICS & DISTRIBUTION

Storage temperature between 32°F and 39°F.

SHELF LIFE

9 months



Jacobs & Brichford 

100% GRASS FED

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Est. 1944