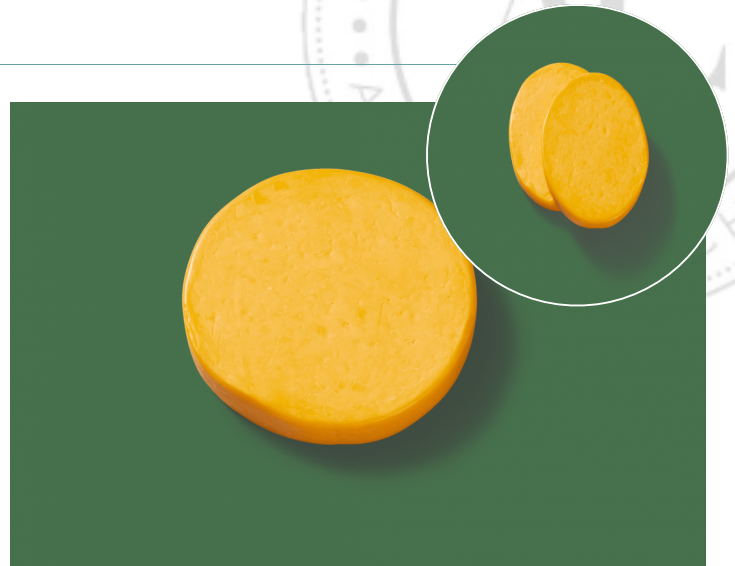


COLBY LONGHORN

THE BASICS

MAKE:	Crumbly
SUB MAKE:	Curd from a single day
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Artificial (plastic coating, wax coat, matured in vacuum pack), Re-milled or other breakage of the curd
TYPICAL AGE PROFILE:	1-3 months
APPROXIMATE WEIGHT(S):	12 lb
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	Colby Jack



THE STORY

Wisconsin Master Cheesemaker Kerry Henning is the fourth generation of his family to craft award-winning Colby at Henning Cheese. The curds are stirred while the whey is drained to prevent matting, followed by a cold-water wash to stop acidification. The resulting sweet, mild cheese is a beloved Wisconsin staple.

This Wisconsin original was invented in 1885 by Joseph Steinwald in Colby, Wisconsin, in response to consumer demands for something less acidic than Cheddar. Always orange in homage to its Cheddar forebear, Colby is aged only three months to achieve its signature velvety, mild flavour.

THE CHARACTER

With its soft, elastic texture and pale orange paste, Colby is a mild, milky, buttery cheese.

PERFECT PARTNERS:

Perfect for melting or a cheese board, Colby pairs well with peanuts in the shell, rosemary ham, and pear preserves. A crisp pilsner, red zinfandel, or a cool lemonade make excellent beverage companions.