

## FireFly Farms Mountain Top

Born out of serendipity, Mountain Top is a unique American original. Formed using the classic pyramid Valencay mold, instead of the traditional ash this cheese uses surface blue mold to cover and ripen the cheese. Mountain Top is aged in FireFly's blue cheese aging room where each pyramid is turned daily. After one to two weeks, the ambient blue molds of the blue room cover the surface of the cheese after which a bloomy white mold begins to develop. The cheeses are then packaged in individual clamshells, which mimic aging room conditions. They will continue to ripen in this environment for another two weeks before being released. Mountain Top is a favorite of soft-ripened cheese lovers, with just a hint of delicate blue notes.



### Product Details

<b>Item</b>	076553
<b>Brand</b>	FireFly Farms
<b>Sold By</b>	CS
<b>Pack Qty</b>	8
<b>Pack Size</b>	6 oz
<b>Case GTIN/EAN/UPC</b>	10891995000024
<b>Unit UPC</b>	891995000027
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	60 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	3.6 LB
<b>Ingredients</b>	Pasteurized goat milk, salt, enzymes, cheese cultures.

