



W3933 Highview Drive
Appleton, WI 54913
www.redbarnfamilyfarms.com

COLBY JACK CHEESE

Our Colby Jack cheese is a blend of Colby and Monterey Jack cheeses marbled together. The experience and dedication of our cheesemaker combined with our Red Barn premium milk leads to a creamy and buttery cheese that is sure to add depth of flavor and texture to a great variety of dishes.

Our Colby Jack cheese is handcrafted using Red Barn milk by Wayne Hintz of Springside Cheese in Oconto Falls, WI.



Product Attributes

- Handcrafted in small batches - Made from milk that is ethically and sustainably produced on Wisconsin small family farms - American Humane Certified - rBGH free*
- Gluten free - Vegetarian - All Natural - Domestic Fair Trade - Pasture-Raised

Tasting Notes

Mild, buttery and sweet yet exceptionally flavorful. This cheese is creamy and supple with excellent melting properties.

Culinary Applications

Because of its flavor and melting qualities Colby Jack is appropriate for a wide array of uses. It is an essential ingredient for tacos, quesadillas, soups and sauces.

Ingredients

pasteurized cow milk, salt, cultures, annatto color, enzymes

*No significant difference has been shown between milk derived from rBGH treated and non-rBGH treated cows



ABOUT RED BARN FAMILY FARMS

Red Barn Family Farms believes the healthiest cows produce the best milk. We work to preserve small family dairy farms by providing fair living wages to our farmers. This rewards them for ethical, humane animal care and exceptional milk quality and helps them remain viable business models into the future.



There are currently 7 Red Barn farms, all family owned and operated. Our farms have an average of 55 cows, all known and cared for by name. Learn more about our Red Barn Rules on our website redbarnfamilyfarms.com.



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Product Specifications

Pack Size	Item #	RW/ EW	Case Information						Item Information				
			Net Wt	Gross Wt	Dimensions	Cube	Tie /HI	Total	Length	Width	Height	Gross Wt	Net Wt
1/2-40 lb block	180	RW	~40 lbs	~44 lbs	14.75" X 11.5" X 7"	0.69	10/5	50					
4 ct 5 lb loaves	180p	EW	~20 lbs	~22 lbs	14.25" X 11.5" X 4"	0.39	10/9	90	11.5"	9.5"	3.5"	~5 lb	~5 lb
2 ct 5 lb loaves	185	RW	~10 lbs	~11 lbs	11.75" X 7.5" X 4"	0.20	20/9	180	11.5"	9.5"	3.5"	~5 lb	~5 lb
16 ct 6 oz pcs	186new-6	EW	6 lbs	6.5 lbs	8" X 8" X 4"	0.15	18/6	108	3.25"	3.25"	.75"	6 oz	6 oz

Say Hello to one of our Red Barn Farmers

Olivia Hennes
 Seymour, Wisconsin

Olivia is a passionate, first generation dairy farmer who milks 40 pasture-raised cows, all known and cared for by name. As a Red Barn farmer, Olivia is able to earn more, helping to ensure a bright future as a small scale dairy farmer. When she isn't out on pasture or in the milk house with her cows, she can be found working to revitalize and upgrade the beautiful century-old barn that her girls call home.

