Falcon Foods Cheese Descriptions

Raw Milk Cheddar.................................................Mildly robust

Pepper Jack.........................................................Red and green jalapenos

Holy Cow Hot Jack ...Red and green jalapenos with habanero peppers and a hint of cayenne

Sweet and Spicy Jack..........................................Hot chili peppers with sweet craisins

Wasabi Dill Jack....................................................Diced dill pickles with a hint of wasabi

Italian Jack..........................................................Basil, tomato and garlic

Smoked Salt and Peppercorn Colby........Hickory smoked salt with cracked peppercorns

Sesame Thai Colby...A unique flavor profile is created using a variety of flavors from sweet to spicy.

Buffalo Zest Colby.................................................Colby with a buffalo seasoning bite

Apple Cinnamon Colby.................................Apple bits with a hint of cinnamon

Cobblestone Red.........................A sweet, semi-soft cheese with hints of berries and vanilla

Cocoa Infused White Cheddar..................A chocolate syrup is specially made for this infusion of flavors

Vintage No. 18...............................a full bodied, semi-soft cheese aged over 6 months made in 2lb wheels with a paprika and black pepper rub. The name honors our Chancellor, Dean Van Galen, the 18th Chancellor of UW-River Falls.

Centennial Reserve..........................an aged, semi-soft cheese made in 2 lb wheels with a paprika rub on the outside giving it an orange appearance. The name is a tribute to the College of Agriculture, Food and Environmental Sciences at UW-River Falls, which is celebrating its Centennial year in 2012.