

Chef John Folse and Company

Chef John Folse's **Bittersweet Plantation Dairy** is one of the only specialty artisan dairies in Louisiana and the only chef-owned dairy in the United States. The mission of the dairy is to create products taken from the Creole and Cajun heritage of Louisiana.



Wisconsin might be known as America's Dairy land, but Bittersweet Plantation is making a name for itself in bayou country. From its award winning fromage triple creams to its Bulgarian style feta, this new division is sure to become the big cheese in America's dairy industry. As the primary producer of Artisan cheeses showcasing Louisiana's rich culinary heritage, Bittersweet Plantation Dairy produces products complimenting the seven nations that came together to create the Cajun and Creole Heritage.

Bittersweet Plantation Dairy products are available at retail, wholesale and restaurant locations throughout south Louisiana and nationally.

Bittersweet Plantation Dairy named one of the Top 10 United States dairies by *Saveur* (April 2005)

Fleur-de-Lis Triple Cream

5/8 oz

SUPC 0879080

Fromage Triple Cream Cow



Evangeline Goat Cheese

10/4 oz

SUPC 8668212

Aged Triple Cream Goat



Fleur-de-Teche Triple Cream

5/8 oz

SUPC 793302557012

Fromage Triple Cream Cow with Vegetable Ash.



Gabriel Goat Cheese

10/4 oz

SUPC 8668220

Aged Triple Cream Goat Cheese with Vegetable Ash



Bayou Blue Cheese

6/8 oz

SUPC 8468144

Louisiana Bleu Cheese

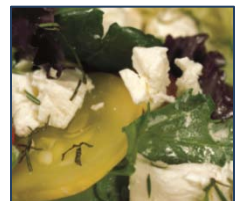


Feta Cows Milk

6/8 oz

SUPC 8468128

Bulgarian-style soft cheese



**Bittersweet Plantation Dairy ships via FedEx Standard Overnight Mon-Thurs
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



Feta Goat's Milk

6/8 oz

SUPC 8468112

Bulgarian-style soft cheese



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