



BELLWETHER FARMS CRÈME FRAICHE

Handcrafted on our family farm in Sonoma County, this classic, French style cultured cream has a rich, nutty, flavor with an appealing tart edge. A basic pantry item in French kitchens, it is a versatile ingredient used by cooks everywhere. Dip your favorite fruit in it or dollop on top of soups. Use as a substitute for sour cream and allow your dishes to come alive with flavor.

Creme Fraîche Accolades:

- 2013 - Silver Medal, Classic Product, NASFT Sofi Awards
- 2013 – 2nd Place, Cultured Milk Products, American Cheese Society
- 2012 - 3rd Place, Cultured Milk Products, American Cheese Society.
- 2011 -2nd Place, Cultured Milk Products, American Cheese Society
- 2010 - 1st Place, Cultured Milk Products, American Cheese Society
- 2009- 3rd Place, Cultured Milk Products, American Cheese Society
- 2008- Finalist, Outstanding Cheese or Dairy Product, NASFT Sofi Awards
- 2008- 2nd Place, Creme Fraiche Products made from Cows Milk, American Cheese Society
- 2007 - 3rd Place, Creme Fraiche Products made from Cows Milk, American Cheese Society
- 2006- 2nd Place, Creme Fraiche Products made from Cows Milk, American Cheese Society
- 2005 -2nd Place, Creme Fraiche Products made from Cows Milk, American Cheese Society
- 2004 - 1st Place, Creme Fraiche Products made from Cows Milk, American Cheese Society
- 2003 - 2nd Place, Cultured Products Cow Milk, American Cheese Society
- 2002 - 1st Place, Cultured Products Cow Milk, American Cheese Society
- 2001- 2nd Place, Cultured Products Cow Milk (Highest scoring Creme Fraiche in Category), American Cheese Society
- 2000 - 2nd Place, Cultured Products Cow Milk (Highest scoring Creme Fraiche in Category), American Cheese Society

www.bellwetherfarms.com