



Oma

VON TRAPP FARMSTEAD

CAVE AGED *A Taste of Place* FARMER OWNED



Sebastian von Trapp is the third generation to farm his family's land in Waitsfield, VT beginning with his grandparents Erika ('Oma') and Werner ('Opa'). Each generation has called for a fresh approach to keep the family business viable: Sebastian's parents gained organic certification for the primarily Jersey herd, while his innovative cheesehouse has added even more value to their quality raw material.

Oma is an American original—an approachable washed-rind cheese that balances pungent and sweet flavors. The paste is soft, buttery, and almost pudding-like, but never runny. The thin rind is an earthy contrast to notes of roasted nuts and sweet cream.



The indulgent mouth feel, tender rind, and meaty character recall Bavarian monastic traditions. Its manageable size makes Oma a great option for food service customers, while the study texture works nicely for cut to order retailers. Enjoy on its own with a Belgian-style dubbel Ale, Gruner Veltliner—a minerally Austrian white wine—or serve with buttery crackers and dried fruit or fig jam



FAST FACTS:

- Washed Rind Tomme
- Ripe at 2-3 Months
- 2 Pound Wheel
- Traditional Rennet



INGREDIENTS:

- Organic Pasteurized Cow Milk, Salt, Rennet, Cultures



FORMAT	WHEEL
SHELF LIFE	96 DAYS
CASE PACK	4 X 2 LB WHEEL
CASE ITEM #	OMB204
CASE GTIN	90814836021022
UNIT GTIN	90814836021015

