

Fresh cheese

1

Ricotta

Ricotta by Bufflonne de maciocia



Source: <https://www.bufalamaciocia.ca/fr/nos-produits/>

Fresh cheese

1

Ricotta

Bella Casara by Quality Cheese



Source: <https://qualitycheese.com/our-story/>

Fresh cheese

1

Cottage

Artisan Chèvre by Crosswind Farm



Source: <http://crosswindfarm.ca/chevre/>

Fresh cheese

1

Ricotta

Ricotta – Ferrante Cheese



Source: <https://ferrantecheese.com/our-cheese>

Fresh cheese

1

Goat cheese

Cranberry and cinnamon by Mariposa Farm



Source: <https://mariposadairy.ca/retail-chevre/>

Fresh cheese

1

Boursin

Apple and maple Boursin



Source: <https://www.boursin.ca/produits/>

Artisan Chèvre by Crosswind Farm

Milk: goat, farm-fresh,
pasteurized

Colour: white

Taste: refined, delicate
balanced

Aroma: milky

Texture: soft and creamy

Bella Casara by Quality Cheese

Milk: cow, pasteurized

Colour: white

Taste: refined, delicate
balanced

Aroma: milky

Texture: creamy

*Canadian Cheese Grand Prix
Grand Champion 2013*

La Ricotta de Bufflonne

Milk: buffalo,
pasteurized

Colour: bright white

Taste: mild and creamy,
with a slight tang

Aroma: strong, fresh milk

Texture: velvety

Boursin Apple and Maple

Milk and cream: cow,
pasteurized

Colour: ochre white

Taste: delicate, balanced

Aroma: apple and maple

Texture: creamy and
crumbly

Goat cheese – Cranberry and cinnamon from Mariposa Farm

Milk: goat, pasteurized

Colour: bright white

Taste: slightly acidic

Aroma: milky

Texture: creamy

Ricotta – Ferrante Cheese

Milk: cow, pasteurized

Colour: white

Taste: refined, delicate
balanced

Aroma: milky

Texture: soft and creamy

*Canadian Cheese Grand Prix
Grand Champion 2019*

Soft cheese

2

Soft cheese with natural rind

Le sabot de Blanchette by Fromagerie la suisse normande



Source: http://www.lasuisseenormande.com/fromage.php?lang=fr&from=sabot

Soft cheese

2

Cheese with mixed rind

Le rang des îles by Fromagerie Médard



Source: https://fromageriemedard.ca/

Soft cheese

2

Bloomy rind

Figaro by Glengarry Fine Cheese



Source: http://glengarryfinecheese.com/index.htm

Soft cheese

2

Brie

Brigid's Brie by Gunn's Hill Artisan Cheese



Source: https://www.gunnshillcheese.ca/artisan-cheese/our-artisan-cheese/

Soft cheese

2

Brie

La sauvagine by Fromagerie Alexis de Portneuf



Source: https://www.alexisdeportneuf.com/fr-ca/produits/pates-molles/la-sauvagine

Soft cheese

2

Triple Cream

Laiberté by Fromagerie du Presbytère



Source: https://www.fromageriedupresbytere.com/

Figaro by Glengarry Fine Cheese

Milk: cow, pasteurized

Rind: bloomy

Colour: white

Taste: soft, milky and fresh

Aroma: fresh bread

Texture: creamy

Le rang des îles by Fromagerie Médard

Milk: cow, pasteurized

Colour: clarified butter

Taste: roasted notes

Aroma: vegetal (mushrooms
and turnips) lactic (butter)
and nuts

Texture: rind; soft and
supple

*International Cheese
Competition – Sial 2019*

Le sabot de Blanchette by Fromagerie la suisse normande

Milk: goat, pasteurized

Colour: whitish rind

Taste: soft and subtle goat
cheese flavour

Aroma: floral, lactic, acidic

Texture: velvety and creamy

*Caseus Award 2018
Canadian Cheese Grand Prix
2016*

Laliberté by Fromagerie du Presbytère

Milk: cow, whole, pasteurized

Rind: bloomy

Colour: butter

Taste: milky with floral and
mushroom notes

Aroma: fresh cream and
mushrooms

Texture: unctuous

*Winner – Canadian Cheese
Awards 2018*

La sauvagine by Fromagerie Alexis de Portneuf

Milk: cow, pasteurized

Rind: moist and supple

Colour: ivory

Taste: fresh butter with hints
of mushroom

Aroma: milky

Texture: runny

*Gold Medal – World Cheese
Awards 2018*

Brigid's Brie by Gunn's Hill Artisan Cheese

Milk: cow, pasteurized

Colour: white

Taste: delicate, balanced
taste of malt and caramel

Aroma: fruity and malty

Texture: soft and creamy.

Semi-firm

3

Oka

Oka by Agropur's
Fromagerie d'Oka



Source
<https://www.fromageoka.ca/fr>

Semi-firm

3

Swiss type

Swiss by Riviera



Source
<https://riviera1920.com/fr/produit/suisse/?cat=les-fromages>

Semi-firm

3

Havarti

Havarti Creamy by
Springbank Cheese Co.



Source
<https://springbankcheese.ca>

Semi-firm

3

Gruyère

Louis d'Or by
Fromagerie du
Presbytère



Source
<https://www.fromageriedupresbytere.com/nos-fromages/#laliberte>

Semi-firm

3

Gruyère type

Le Pionnier by
Fromagerie Presbytère
and Fromagerie de la
Nouvelle France



Source
<https://fromagerienouvellefrance.com/>

Semi-firm

3

Oka type

Niagara Gold by Upper
Canada Cheese



Source
<https://www.uppercanadacheese.com/niagaragold>

Havarti Creamy by Springbank Cheese Co.

Milk: cow, pasteurized

Rind: yellowish

Colour: ivory with irregular
holes

Taste: soft, milky, fresh
butter

Aroma: fresh butter

Texture: creamy

Swiss by Riviera

Milk: cow, pasteurized

Colour: ivory yellow

Taste: slightly sweet,
almonds

Aroma: milk, hints of
hazelnuts.

Texture: tender and supple

Oka by Agropur

Milk: cow, pasteurized

Colour: yellow rind

Taste: subtle flavour of
hazelnut and butter

Aroma: lactic, acidic

Texture: velvety and creamy

Caseus winner 2016

Niagara Gold by Upper Canada Cheese

Milk: cow, pasteurized

Rind golden with white spots
of mould

Colour: butter

Taste: butter, grassy, slightly
fruity

Aroma: moderately of earth,
minerals and the farm.

Texture semi-firm, washed
rind, melt-in-your-mouth

Le Pionnier by Fromagerie Nouvelle-France

Milk: cow and sheep,
unpasteurized

Rind: washed, orange

Colour: white

Taste: milky and floral

Aroma: complex, butter,
brown sugar and macadamia
nuts

Texture: firm

*Canadian Fine Cheese
Award winner 2016
Caseus winner 2018*

Louis d'Or by Fromagerie du Presbytère

Milk: raw cow

Colour: golden

Taste: complex, fruits and
hazelnuts

Aroma: butter and cream

Texture: firm, pressed

*Best Swiss type cheese at
Canadian Cheese Grand Prix
2015*

Firm

4

Cheddar

Avonlea Clothbound
Cheddar by Cow's
Creamery



Source
<https://cowscreamery.ca/cheese/>

Firm

4

Cheddar

Maple Dale (5 years)
by Maple Dale



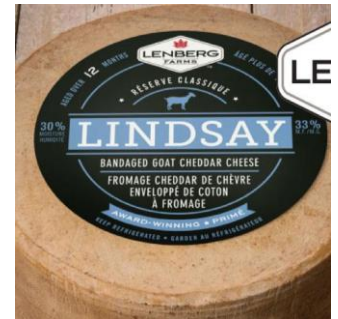
Source
<http://maple Dalecheese.ca/aged-cheddar-c9.php>

Firm

4

Cheddar

Lindsay Bandaged
Cheddar by Lenberg
Farms



Source
<https://mariposadairy.ca/lenberg-farms/>

Firm

4

Gouda

Grizzly Gouda by
Sylvan Star



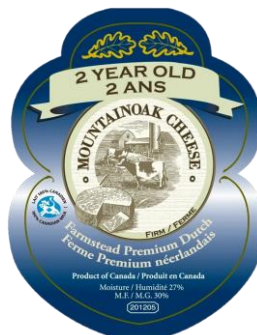
Source
<https://www.sylvanstarcheesefarm.ca/>

Firm

4

Gouda

Farmstead Gouda
Cheese by
Mountainoak cheese



Source
<https://mountainoakcheese.ca/our-products>

Firm

4

Provolone

Provolone by Kingsey
(Saputo)



Source
<https://www.stellacheese.com/en/our-cheese/provolone/provolone>

Lindsay Bandaged Cheddar by Lenberg Farms

Milk: goat, pasteurized

Rind: yellow

Colour: golden

Taste: soft, fruity and slightly tart at first, making way for slightly earthy notes, cooked milk and caramel, and a trace of tanginess that remains on the tongue

Aroma: earth and baked milk

Texture: firm, crumbly

Best cheddar Canadian Cheese Awards 2017

Maple Dale (5 years) by Maple Dale

Milk: cow, thermised

Colour: pale yellow, dry appearance

Taste: fruity (tangerine and lemon) lactic (yogurt)

Aroma: fruity with notes of dried apple and wine

Texture: firm, sticks to the palate

Avonlea Clothbound Cheddar

Milk: cow, unpasteurized

Colour: pale yellow rind, greyish near rind

Taste: intense and complex, potato, hay with a hint of acidity

Aroma: vegetal and earthy

Texture: firm, soft on the palate, slightly crumbly

*3rd place American Cheese Society Competition 2018
Best cheddar Canadian Cheese Awards 2016*

Provolone by Kingsey

Milk: cow, pasteurized

Colour: butter

Taste: milky, slightly sweet

Aroma: cooked milk and butter

Texture: firm and fibrous, compact and stretchy

Farmestead Gouda Cheese by Mountainoak cheese

Milk: cow

Rind: yellow film

Colour: pale yellow

Taste: fruity with floral notes

Aroma: lactic and roasted

Texture: semi-firm, creamier in the centre

Grizzly Gouda by Sylvan Star

Milk: raw cow, thermised

Colour: golden

Taste: intense milky taste with notes of caramel, nuts and salt

Aroma: milky

Texture: firm, but soft and creamy on the palate

Best Swiss type cheese at Canadian Cheese Grand Prix 2013

**Hard
5**

Romano
Romano by Thornloe
Cheese (Gencor Foods)



Source
https://www.thornloechese.ca/fr/store/31/category_products

**Hard
5**

Italian Piave type
Mountain Grana by
Kootenay Alpine
Cheese Company



Source
<http://www.kootenaymeadows.com/kac/>

**Hard
5**

Hard cheese type
Hercule by Laiterie de
Charlevoix



Source
<http://Milkeriecharlevoix.com/hercule.html>

**Hard
5**

Parmesan
Baby Parmesan by
Silani Sweet Cheese



Source

**Hard
5**

Gruyère
Caciocavallo by Salerno
Dairy Products



Source
<https://www.salernodairy.com/fr/produits/fromages-a-pate-ferme/fromage-caciocavallo>

**Hard
5**

Gouda type
Blyth's Nettle by Blyth
Farm Cheese



Source
<https://www.blythfarmcheese.ca/products>

Hercule by Laiterie de Charlevoix

Milk: cow, thermised
Rind: coppery pink
Colour: dark yellow
Taste: nuts, butter and grain, fruity finale.
Aroma: butter and farm
Texture: hard and grainy, melt-in-your-mouth

Caseus Award 2016

Mountain Grana by Kootenay Alpine Cheese Company

Milk: cow, unpasteurized
Colour: white, straw
Taste: moderate with notes of fruits and nuts, tangy finale.
Aroma: lactic, milk and melted butter
Texture: dense, grainy and crumbly

Romano by Thornloe Cheese (Gencor Foods)

Milk: cow and goat, pasteurized
Colour: rich creamy-yellow
Taste: salty, strong and tangy
Aroma: floral, lactic, acidic
Texture: hard, grainy and crumbly

*Caseus Award 2018
Canadian Cheese Grand Prix 2016*

Blyth's Nettle by Blyth Farm Cheese

Milk: goat, pasteurized
Colour: butter
Taste: grassy
Aroma: butter and grass
Texture: firm

Caciocavallo by Salerno Dairy Products

Milk: cow pasteurized
Rind: dry, yellow
Colour: ivory
Taste: butter, almonds
Aroma: milky
Texture: firm, fibrous

Baby Parmesan by Silani Sweet Cheese

Milk: cow, pasteurized
Colour: golden
Rind: natural, smooth and shiny
Taste: sharp and tangy with detectable salinity
Aroma: lactic
Texture: firm, grainy

6

Mystery

Cheese dairy

Source

6

Mystery

Cheese dairy

Source

6

Mystery

Cheese dairy

Source

6

Mystery

Cheese dairy

Source

6

Mystery

Cheese dairy

Source

6

Mystery

Cheese dairy

Source



Milk:
Colour:
Taste:
Aroma:
Texture:



Milk:
Colour:
Taste:
Aroma:
Texture:



Milk:
Colour:
Taste:
Aroma:
Texture:



Milk:
Colour:
Taste:
Aroma:
Texture :



Milk:
Colour:
Taste:
Aroma:
Texture:



Milk:
Colour:
Taste:
Aroma:
Texture: