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# CORNFLOWER ORGANIC

## CORNFLOWER Grinzola



### **Product Description:**

The result of real craftsmanship. A smooth textured Blue - veined cheese with a mild and creamy taste. The King of the »CORNFLOWER Family«.

### **Cornflower Cheese**

#### **The Organic Milk**

The Organic Milk originates from a carefully selected group of Danish Organic Dairy Farms, on which milk production is carried out in accordance with the regulations and rules, governing organic agriculture.

### **The »Cornflower« Range of Organic Dairy Products:**

The range of Cornflower Organic Dairy Products is produced at 3 small Danish Dairies, where the traditional craftsmanship of cheesemaking has been maintained. The organic raw milk is treated gently and neither additives nor preservatives have been used in the production.

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## **The Dairy:**

**The Dairy in Gedsted** is located in the north western part of Jutland. The Dairy has a long history of producing high quality cheeses for the Danish homemarket and for Denmark's traditional export markets, for which reason the Dairy has remained competitive throughout these many years. It has been essential in keeping ahead of the development to be open to new ideas and trends.

**Gedsted Dairy** was among the first to start the production of organic dairy products, the cheesemakers at the Dairy have learned how to handle the very sensitive raw material of the production: Organic Milk.

## **The Soil Association:**

The dairies are approved by The Soil Association which governs the British regulations on organic farming. To mention a few essential factors - the use of artificial fertilizers and weed killers in the fields is prohibited, the use of antibiotics is kept at a minimum and great care is taken to ensure the welfare of the animals.



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