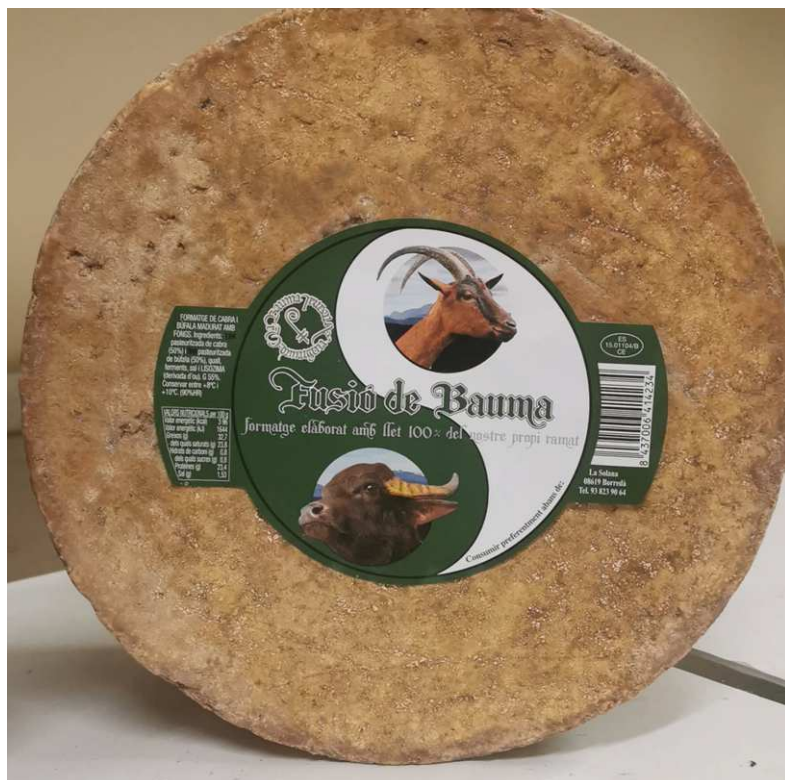


# FUSIO



**BAUMA**

*Catalonia, Spain*



## SENSORY PROFILE

Fusio is a unique pasteurized blue cheese made from 50% buffalo milk and 50% Alpinas goat milk from Bauma's herds—a fusion of milk. It is aged 6 to 8 months with wild, free-forming *Penicilium Roquefort* which enters the cheese randomly and is not injected. The cheese begins with a fresh and lactic taste and a buttery texture, followed by a sweet finish.

**Ingredients:** Pasteurized goat and buffalo milk, enzymes, kid rennet, salt

## TRADITION

This dairy is located in Borredà, in the province of Barcelona. Respecting traditional methods, Bauma has modernized its installations to guarantee the quality of its products. In the 1980s, the Formatge Bauma dairy pioneered a mission to recover historical cheeses originating from Catalonia. Located in the rolling hills outside Barcelona in the town of Borredà, founder Toni Chueca created a full-cycle farm and dairy. Recently he passed on ownership to one of his loyal goat farmers, David Blanco. The environmental conditions of the region surrounding the Bauma dairy naturally foster the growth of unique molds that help characterize each of their cheeses. Aside from raising goats, David added buffalo to his farm.

AGED	6-8 months
RETAIL SIZE	5 kg wheel
ITEM NO	BA0200
CASE	2 x 5 kg wheels

REVISED 08/24/2021



**ROGERS  
COLLECTION**