

Kuromatsunai town

Toit Vert

T e l l : 0136-72-4416

F A X : 0136-72-4417



Aza Mena 152-4, Kuromatsunai-cho, Suttu-gun

Dairy products made from high quality raw milk freshly supplied by local cattle farmers in Kuromatsunai Town areas.

Cream Cheese

160g / JPY 540

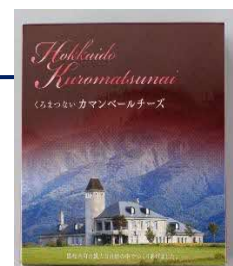
This cream cheese is characterized by a subtle sweet flavor, slight acidity and smooth palatability. In July 2013, this cream cheese was served to first class passengers on four domestic JAL flights. Dice the cheese, garnish it with green onions and dried bonito flakes, add soy sauce and enjoy it like chilled tofu. This cream cheese has won the Excellence Award at the 5th All Japan Natural Cheese Contest.



Kuromatsunai Camembert Cheese

120g / JPY 756

This cheese is created by using non homogenized raw high-fat milk (3.6-4.2%) to achieve a rich, smooth taste. In September 2012, the Camembert raw cheese of this selection was chosen to serve first class passengers on JAL domestic routes. This brand was also selected as first class side dish from December 2015 to February 2016, and business class side dish from September to November 2016.



Kuromatsunai Blue Cheese

200g / JPY 1,458

This blue cheese is matured for two months in blue mold and mildly cured. Its universal taste appeals to all generations.

For two consecutive years of 2013 and 2014, it was chosen as local brand of cheese served on-board to first-class passengers on JAL international flights departing from Japan. This blue cheese won the gold prize in the blue-mold division of the 8th All Japan Natural Cheese Contest.



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Smoked Fresh Bacon

100g / JPY 594

This bacon is made of Hokkaido-produced quality pork back ribs. Salt and condiments are rubbed into the ribs by hand before leaving them to mature slowly - a traditional method called "dry curing." The fatty portion of the bacon has a savory taste. Add some sautéed vegetables or pasta for a relishing taste.



Coarsely Ground Sausage

125g / JPY 486

This sausage is made from ground Hokkaido-produced quality pork that has been preserved with salt for three to five days without adding any extra flavors to extract the original flavor of the meat.

This ground pork is then stuffed into delicate natural sheep casings before smoking it with cherry tree chips to make coarsely ground Vienna sausages.

