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**TREELINE |** We've just added these artisanal tree nut cheeses to our product line for people who are lactose intolerant, for vegans and for lovers of all fine cheese. Artisan-made in Kingston, N.Y., they are totally dairy-free and contain no lactose, soy or palm oils. The fresh, high-quality cashew nuts used are sourced from Brazil. They all spread like cheese, smell like cheese and even taste like cheese. Like dairy cheese, they are produced through a fermentation process.

**PACHEESE20** SCALLION FRENCH-STYLE SOFT NUT CHEESE 6/6 OZ  
THE CASHEW "BUTTER" IS FLAVORED WITH DRIED CHOPPED SCALLIONS FOR A TANGY TASTE AND CREAMY TEXTURE.

**PACHEESE23** VEGAN CLASSIC AGED CHEESE 6/3.9 OZ  
TANGY, SLIGHTLY SMOKY CHEESE, WITH A THIN EDIBLE RIND. IT'S FIRM BUT CREAMY. TRY GRATING IT OVER PASTA, OR STIRRING IT INTO RISOTTO.

**PACHEESE22** VEGAN CRACKED PEPPER AGED CHEESE 6/3.9 OZ  
FIRM BUT CREAMY CHEESE, BLENDED AND DUSTED WITH CRACKED PEPPER. MILDLY TANGY FLAVOR OFFSET BY THE SPICINESS OF FRESHLY CRACKED PEPPER. GLUTEN FREE.

**PACHEESE21** VEGAN HERB & GARLIC SOFT CHEESE 6/6 OZ  
FLAVORED WITH FINE HERBS AND GARLIC FOR A SOPHISTICATED AND COMPLEX FLAVOR. GLUTEN FREE.



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