

Marin French wins Best of Class at cheese world championship

Marin French Cheese last week won the Best of Class award for "blue veined, exterior molding" cheese at the 2008 World Championship Cheese Contest in Madison, Wis.

The winning cheese, Marin French Blue, is a triple cream, soft ripened cheese made with both blue and Brie flavor cultures. The Jersey milk is first inoculated with blue cultures and punctured for blue veining. Later the cheese surface is sprayed with Brie cultures.

Founded in 1865, Marin French was the first cheese company in California. It has won first-place awards for Brie at the 2005 World Cheese Awards in London and for Camembert at the 2006 World Championship Cheese Contest in Wisconsin.

