



envisiondesign

**Ewe Yoghurt.** Our full-bodied ewe yoghurt is produced from pure, full-cream ewe's milk from our own herd of organic milking ewes. The ewe's milk gives the yoghurt a very delicate, rounded taste.

*Natural Ewe Yoghurt:* the fresh, mild basic product.

*Ewe Yoghurt with Strawberries:* yoghurt mixed with organic strawberries, vanilla, cane sugar and lemon zest.

*Ewe Yoghurt with Rhubarb:* yoghurt mixed with organic organic rhubarb, cinnamon, cane sugar and lemon zest.

The yoghurts are perfect for breakfast, as desserts and for cooking. Natural Yoghurt can be heated without it separating.

Ministeriet for Fødevarer,  
Landbrug og Fiskeri



Den Europæiske Landbrugsfond  
for Udvikling af Landdistrikterne



KNUTHENLUND

Knuthenlund Estate, Knuthenlundvej 7B, DK-4952 Stokkemærke, Denmark.  
You can also visit our Dairy Shop or find us at  
[www.knuthenlund.dk](http://www.knuthenlund.dk)



English



From our  
farm dairy



# A lush world

At Knuthenlund Estate on Lolland, we have a particular passion for dairy products. As far back as 1903, dairyman J.P. Herman Hansen was winning awards for his white moulded cheese. And within a decade, he had acquired the means to buy Knuthenlund Estate.

Today, 4 generations later, we are reviving the tradition. We have established a completely new farm dairy and shop in the estate's old buildings.

In 2007, we introduced organic production. The cows were replaced by organic dairy sheep and goats, which thrive in Lolland's mild climate and lush natural surroundings. The fresh milk that they produce forms the basis of Knuthenlund's range of dairy products.

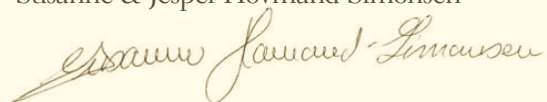
The animals graze outdoors on the estate's lush meadows for 150 days a year. The meadows have been sown with a variety of herbs, which give the milk its full, rounded taste.

Animals that enjoy such good living conditions and benefit from such a well-balanced feed intake provide milk that can be processed in the dairy to make unique, wholesome products.

Like Knuthenlund's superior natural surroundings, we are unmatched. Taste the difference.

Best wishes

Susanne & Jesper Hoymand-Simonsen



**Ewe Brie – Herman's Legacy.** This ewe brie is our pride and joy. Inspired by my great-grandfather J.P. Herman Hansen's white moulded cheese, it is based on our superb ewe's milk combined with the finest traditions of craftsmanship. Ewes Brie has a creamy consistency and a mild, rounded taste. It was awarded gold medals at the Nordic Cheeses 2010 competition and the Premio Roma, Italy 2010.

**Goat Brie – Kristine's Gift.** This goat brie was created in honour of my great-grandmother. Produced with meticulous craftsmanship, it is based on our very own excellent goat's milk. It has a creamy consistency and a mild taste full of character.

**Red-Lead Putty Cheese – Simonsen's First.** This red-lead putty cheese is Jesper's contribution to the cheese tradition at Knuthenlund. It is the result of high-quality craftsmanship combined with our very own excellent goat's milk. The cheese has a creamy consistency and a full, distinctive taste. The red-lead putty cheese was awarded the gold medal at the Nordic Cheeses 2010 competition.

**Hard cheeses.** Knuthenlund's hard cheeses bear the hallmark of high standards of craftsmanship. The cheeses are hand-poured and hand-churned, and while in storage are washed and brushed manually to form a natural crust. The assortment consists of pure goat cheese and ewe cheese, and 2 milk cheeses based on a mixture of ewe and goat milk. The cheeses have a nutty taste which develops with storage. The cheeses are stored for 4-24 months.

**White cheese in brine.** A mild, creamy cheese produced from a mixture of ewe's milk and goat's milk. The ewe's milk gives the cheese a distinctive fullness, while the goat's milk gives it character. It has a slightly salty taste and a fresh, unique character.

**Fresh Goat's Milk and Ewe's Milk.** Our full-cream milk from the estate's own herd of free-range milking goats and ewes. The animals are milked twice daily in our new milking shed, after which the milk is carefully processed in the dairy. The ewe's milk was awarded with the Danish newspaper Politiken's Organic Gold Medal in 2009.