



Dairy Delights Creamery

@ Painted Pepper Farm

2020 Cheesecake Market Research

Help develop the artisan farmstead goat dairy product line at Dairy Delights Creamery through participating in our market research!

SAMPLES OF GOAT CHEESE-CHEESECAKE SHIPPING 8/3-8/15

Try six samples of artisan personal-sized cheesecakes made with exclusively goat milk dairy products and featuring organic ingredients. Complete an online questionnaire to help this producer grow. Results will be used to improve and develop this product for sales across our region!

New England Retailers Invited to Participate in Product Development

Contact Crystal Clark at Crown O'Maine to learn more:

crystal@crownomaine.com 207-877-7444

<https://www.surveymonkey.com/r/Q6QM2XT>

<http://paintedpeppercake.com/make-a-delicious-difference/>

Moo's Goat Cheese-Cheesecake

Traditional Goat Cheese-Cheesecake

Featuring award-winning Dairy Delights Chevre & Yogurt, organic graham crust, farm-fresh eggs.

12 x 4 oz

Key Lime Goat Cheese-Cheesecake

Featuring award-winning Dairy Delights Chevre & Yogurt, organic graham crust, farm-fresh eggs, organic cane sugar, Key lime juice & zest. 12 x 4 oz

GF Strawberry Goat Cheese-Cheesecake

Featuring award-winning Dairy Delights Chevre & Yogurt, almond crust, strawberries, organic cane sugar, organic lemon juice, citrus pectin. 12 x 4 oz

GF Pecan Goat Cheese-Cheesecake

Featuring award-winning Dairy Delights Chevre & Yogurt, almond crust, pecan crumble topping.

12 x 4 oz

In Development - Traditional Goat Cheese-Cheesecake with Buckwheat Gluten-Free Crust

Try our R&D samples featuring gluten-free buckwheat crust with our traditional goat cheese-
cheesecake filling. 12 x 4 oz

We raise our own small herd of Nigerian Dwarf Dairy Goats and produce our products on site in our artisan creamery in Steuben, Maine . We actively source from Maine organic producers for the ingredients we don't produce ourselves on the farm.

