

LIEDERKRANZ CHEESE



Liederkrantz cheese is a North American imitation of German Limburger cheese and uses a different culture of bacteria for its ripening.

The Liederkranz cheese is made from cow's milk, has an edible pale-yellow rind, and the medium-soft crumb with a strong flavor and aroma.

The Liederkranz cheese was created in 1891 by Emil Frey a Swiss immigrant in Monroe in New York State and the name Liederkranz is from a German singing society.