

## Product review

# Timboon certified organic brie



By DOMINIC O'BRIEN

To properly review a product, one must do in style. So here I am, sampling Timboon certified organic brie with organic crackers, nibbling peaches and balancing it with a fruity certified organic rosé. This indulgence is necessary, you understand, to really know the full potential of the product. Well, that's my theory anyway, and I'm sticking to it.

There are many criteria cheeses are judged by, such as flavour, body, texture, and colour, but for the average consumer the most important thing is the taste. Timboon certified organic brie does not disappoint. In my experience there is a very noticeable flavour advantage to organic dairy products when compared to conventional dairy, and the richness of the biodynamic milk really comes through in Timboon brie.

**FLAVOUR:** It is important with soft cheese such as brie to let it reach room temperature to allow the broadness and depth of flavours to be released. You don't want to waste a quality cheese by eating it cold.

Timboon brie imparts a wonderful rich taste with the creaminess rising towards the back of the palette. It is very smooth with no bitterness and the creamy texture and gentle flavour stay with you nicely.

**INGREDIENTS:** The milk is certified and the remaining ingredients are not organic. Although I like to see products with 100% certified organic ingredients, it is probably not possible in this product, so the ingredients are as much organic as can be expected. (Certainly an opportunity exists for suppliers of these products!)

**PRICE:** Timboon Brie retails at around \$6 for a 200-gram round. It's in the gourmet price range but that's what you would expect of a high quality, certified organic cheese. The quality justifies the extra dollar or two over the cheaper brands.

**AVAILABILITY:** Timboon is available in some major supermarket chains and selected health food stores. Ask your retailer or contact King Island Dairy on 1800 004 950.

**NATURALNESS:** The ingredients list is fairly basic. No flavours, preservatives or colours are used. A mineral salt (calcium chloride) and an enzyme (non-animal rennet) are used to assist in the cheese-making process.

**LABELLING:** The front label displays 'Certified Organic' with the rear label carrying the ACO 'bud' logo and the processor's certification number. A 1800 number is listed but it would be good to see just a little information about organics. The front label points out that it is animal-rennet free, making it suitable for vegetarians.

And, just for the purists, I served the Timboon organic brie on Timboon organic crackers – actually the label calls it crispbread but it just sounds far too British, so I call them crackers! They are an excellent accompaniment, with a gentle flavour that doesn't overpower and allows the cheese to take centre stage.

So when you entertain this summer do it properly with some good company, organic Timboon cheese and crackers (umm, crispbread), and a good organic wine.

Cheers. ■