



SERVE UP AN AWARD-WINNING, ARTISAN-STYLE BLUE CHEESE.

Kapiti™ Kikorangi is known across New Zealand for its unmistakable flavor and buttery texture – unlike any other blue cheese on the market. With a golden curd and beautiful blue veining, this triple-cream cheese is visually stunning to boot. It's the ideal blue cheese when you're looking to add a premium touch to cheese plates and menu pairings.

Old World technique, contemporary appeal.

Kapiti™ Kikorangi (meaning "sky blue" in Maori) is an intense, decadent blue cheese unique to New Zealand.

This artisan-inspired cheese has won many awards, including Champion of Champions at the Cuisine NZ Champions of Cheese Awards.

The flavors of Kapiti™ Kikorangi are complex but complementary, intensifying with age. Milk from grass-fed cows lends a golden hue to the curd and translates into a rich, buttery palate with clean acid to balance the indulgent body.

The rind adds a delicious earthy quality, and the finish combines a delicious blue bite with sweet milk and nutty notes.

A rich network of blue veins rounds out the flavor profile and adds visual impact as well.

Pairing guide

Distinctive Kapiti™ Kikorangi makes a strong impact on any menu when paired with complementary food and drinks. Here are some flavorful options to get you started!

Dried fruit

Apricot, blueberry, cherry, fig, peach and plum.

Fresh fruit

Apple, apricot, blueberry, cherry, fig, peach, pear, plum and quince.

Savory

Mushroom ragout, roasted peppers, green salads and pickled vegetables.

Protein

Cured or braised meats, bacon and steak.

Beer

Belgian lambic, Hefeweizen, blonde ale and pale ale.

Sparkling

Brut, brut rosé, blanc de blancs, blanc de noirs and demi-sec.

White wine

Riesling, Gewürztraminer, ice wine, Sauternes and Barsac.

Red wine

Pinot Noir, Sangiovese, southern Rhône, tawny port and ruby port.



Product Name	Kapiti™ Kikorangi Blue Cheese
Pack Size	2.2 lbs
Product Code	115235
Case GTIN	10852358001478
Case Dimensions	8.07" x 5.51" x 4.33"
Net Weight	2.2 lbs
TI/HI	264/pallet

A true New Zealand original.

Storage & Handling

For best results:

- The shelf life under refrigerated conditions (36-39°F) is 154 days



Dairy innovation, grounded in tradition.

Anchor Food Professionals provides foodservice customers across the globe with a range of fit-for purpose dairy products, including Kapiti™ Kikorangi blue cheese. Our Kapiti™ brand, trusted in New Zealand since 1984, is now available to operators in the United States through Anchor Food Professionals. Kapiti™ Kikorangi is made in New Zealand with rBST-free* milk from pasture-grazed cows and contains no additives.

*No significant difference has been shown between rBST-treated and non-rBST treated milk.



Our Promise To You

Fonterra is one of the world's largest exporters of dairy with products in more than 140 countries.

We have a history of providing the best quality dairy for over a century, with generations of dairy expertise and ingenuity.

With care at every step – that's our **Dairy for Life Promise**.