

Local Food Connection Proud Partner **My Artisano Foods**



ABOUT

My Artisano founder, Eduardo Rodriguez, opened My Artisano Foods in 2013, establishing the first Urban Creamery in Cincinnati. My Artisano cheeses are naturally made and inspired on fresh, soft ripened and semi-soft European style cheeses.

The unique character of their cheeses comes from: the love and dedication in making each single batch of cheese, the quality of the local milk from grass-fed happy cows and goats, and natural cultures that provide a healthy unique taste.

LOCATION

Cincinnati, Ohio

CERTIFICATIONS

Local cow and goat milk
Antibiotic and hormone free
Natural probiotic cultures
Natural rind

PRODUCTS

Cows Milk Cheeses:

Mediterranean, Reveiller, Shepherd, Sharon Creek, Glenwood, Ervie, Cooper Creek

Goats Milk Cheeses:

Fresh Goat Cheese, Caprino Bianco, St. Michael

Cow and Goat Milk Yogurt

Inspired by flavors from around the world, Eduardo Rodriguez makes natural, fresh, healthy artisan cheeses that people love. He believes eating all-natural food is the start for a healthy body and mind.

