



Why Artisanal Cheese is a Better Choice for Specialty Diets?

Artisanal cheese is a better choice for specialty diets due to its natural ingredients, minimal processing, and lack of artificial additives. It is often made from organic or grass-fed milk, which can benefit those with lactose sensitivities or who prefer sustainable options. The variety in artisanal cheeses also allows for better alignment with specific dietary needs, including low-sodium, raw, or vegetarian-friendly options.

