



Reference

See over for
contents and key

Speciality Cheese & Dairy



trading as
Cheese Cellar



trading as
Cheese Cellar

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Contents

Cheese	
English	7 – 18
Organic	18
Scottish	19
Welsh	20
Irish	21
French	22 – 27
Italian	28 – 29
Greek	31
Spanish	31
German / Austrian	33
Swiss	33
Dutch	35
Scandinavian	35
Small Portions	37
Wedges	39
Slices	39
Shaved	41
Crumbed	41
Fresh Grated	41
Soft	43
Dairy	
Creams	45
Yoghurts	45
Butter	47
Equipment	48

Cheese Key

Cheeses are made from cows' milk unless otherwise stated		
unpast	✓	unpasteurised milk is used, otherwise pasteurised
texture	f	firm
	s	soft
	ss	semi-soft
	b	bloomy
rind all cheeses without indication have a natural rind	c	coated
	m	mould ripened
	n	natural
	w	washed
	wa	waxed
veg	✓	suitable for vegetarians
art	✓	artisan/hand-made



Welcome to Cheese Cellar

Cheese Cellar is a leading supplier of cheese, dairy and speciality foods to the UK foodservice and retail industries. In addition, we slice, wedge, shave and grate cheeses in-house.

Over 25 years ago we started as a small company with only three staff. Since then we have grown to become a nationwide distributor and we continue to put our customers' needs first. We have built a reputation for quality products, great service and unrivalled knowledge. Our customers are hotels, restaurants, contract caterers, travel caterers as well as quality food manufactures.

Our Service

We are committed to delivering exceptional customer service and are passionate about good food. Our dedicated staff, many of whom have been with the company for 15 years, offer unparalleled knowledge, expertise and advice. We aim to pass on this expertise and product knowledge to support you by providing cheese training, menu development assistance, product information sheets, a sampling programme and supplier visits.



Our Products

From the smallest artisan cheese maker to familiar brands, we have the range of products to satisfy your requirements. Our expertise and knowledge of cheese has also led us to develop our own brands that are exclusive to Cheese Cellar.

If you are looking for great tasting Cheddar then try our Butler's Secret® Special Reserve Mature Cheddar from the lush pastures of Ireland. Our Croxton Manor® range includes specially selected mild and mature Cheddar, award-winning British butter and as if that wasn't enough, we have added some delicious chutneys to the range as well. Please note that some products may require lead time.



Speciality Foods catalogue – turn this brochure over for more

Featuring Valrhona chocolate, Viron flour, Ponthier fruit purées, chutneys, front of house products and many other ingredients.

We also offer a wide range of Mediterranean deli products – please ask your Account Manager for more information.



Protected Cheeses in Europe

The function of the PDO (Protected Designation of Origin) is to protect certain foods to ensure that integrity regarding quality and provenance is controlled. The PDO and PGI (Protected Geographic Indication) were introduced by the European Union in 1993 and modelled on the French system of AOC (Appellation d'Origine Contrôlée). With this classification, you can be absolutely sure of the origin and quality of the product that bears this stamp of authenticity.

PDO – food produced, processed or prepared in a given geographical area using recognised know-how.

PGI – food where there is a geographical link in at least one of the stages of production, processing or preparation.

TSG (Traditional Speciality Guaranteed) – does not refer to the origin but highlights traditional character, either in the composition or means of production.

PDO is the standard English term used within the EU, however other countries have their own translation:

France	AOC	Appellation d'Origine Contrôlée
Italy	DOC	Denominazione di Origine Controllata
Spain	DO	Denominación de Origen

In terms of cheese, France currently has 44, Italy 39, Spain 23 and Britain 9 PDO-protected cheeses.

All PDO products in this catalogue have been highlighted with the appropriate addition – PDO, AOC, DOC and DO.



English Cheeses



Butler's Secret® Mature Cheddar



Croxtan Manor® Cheddar



Westcombe Cheddar



Coastal Cheddar

Cheddar Farmhouse

product code	description	stocked at:	weight	unpast.	texture	rind	veg	art
EC413	Keens 12 months – <i>mature</i>	All	3.5kg		f	n		✓
EC421	Montgomery 12 months – <i>mature</i>	All	3kg	✓	f	n		✓
EC451	Montgomery Truckle – <i>clothbound</i>	South	2.3kg	✓	f	n		✓
EC433	Quickes Bandaged Cheddar	South	26kg		f	n		✓
EC045	Quickes Cheddar 12 months – <i>mature</i>	South	3kg	✓	f	n		✓
EC427	Quickes Cheddar 12 months – <i>mature</i>	All	3kg		f	n		✓
EC431	Quickes Truckle – <i>clothbound</i>	All	2kg		f	n		✓
EC441	Smoked Quickes Cheddar – <i>mature</i>	All	1.5kg		f	n		✓
EC819	Westcombe Cheddar 12 months – <i>mature</i>	All	3.5kg	✓	f			✓

Cheddar Block

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EN067	Barbers Vintage Cheddar 1833	All	1.2kg		f	n	✓	
EN003	Butler's Secret ® Cheddar 14 months – <i>extra mature</i>	All	2.5kg		f		✓	
EC393	Cheddar Block – Denhay	All	5kg		f	n	✓	
EN025	Coastal Cheddar	All	5kg		f		✓	
EN071	Croxtan Manor® Cheddar 4 month – <i>mild</i>	All	5kg		f		✓	
EN069	Croxtan Manor® Cheddar 9 month – <i>mature</i>	All	5kg		f		✓	
EN089	Maryland Cheddar – <i>mature</i>	All	5kg		f		✓	
EN093	Maryland Vintage Cheddar	South	5kg		f		✓	
EN103	Monterey Jack	Central & North	5kg		f			
EC449	Smoked Cheddar – Ford Farm	South	2.5kg		f		✓	

THOMAS HOE STEVENSON®

Aged Leicestershire Red



Thomas Hoe Stevenson 1848-1937



Made in the heart of Leicestershire...

...a traditionally Aged Leicestershire Red, authentically cloth bound during maturation, aged to perfection then hand selected to ensure the finest quality.



www.thomashoestevenson.com

English Cheeses



Wensleydale



Tasty Lancashire



Appleby's



Sage Derby

Territorial – the Classics

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EC887	Caerphilly – <i>block</i>	All	2.5kg		f	n	✓	
EC379	Caerphilly – Ducketts	All	2kg		f	n	✓	✓
EC389	Cheddar Black Wax	South	900g		f	wa	✓	
EC457	Cheshire Coloured – Appleby's	All	8kg		f	n	✓	✓
EC455	Cheshire Coloured 1/4 – Appleby's	All	2kg		f			✓
EC321	Cheshire White – <i>block</i>	All	2.5kg		f		✓	
SS181	Double Gloucester – Ilchester	South	200g		f		✓	
EC139	Double Gloucester – Martell's	Central & North	2.5kg		f			✓
EC091	Double Gloucester – <i>wheel</i>	to order	4kg		f			
EC537	Double Gloucester – <i>wheel</i> – Singletons	Central & North	3kg		f	n	✓	
EC895	Lancashire – <i>block</i>	All	2.5kg		f	n	✓	
EC617	Lancashire – Grandma Singleton's	All	3kg		f	wa		
EC621	Lancashire – Mrs Kirkhams	All	10kg	✓	f			✓
EC729	Lancashire Strong Bomb – Shorrock's	All	450-		f	wa	✓	
EC627	Lancashire Tasty – <i>clothbound</i> – Butlers	All	2.5kg		f		✓	
EC623	Lancashire Truckle – Mrs Kirkhams	South	1.2kg	✓	f			✓
EC863	Lancashire – <i>wheel</i>	to order	4kg		f			
EC633	Lincolnshire Poacher 1/4	All	5kg	✓	f	n		✓
EC635	Lincolnshire Poacher 1/8	South	2.3kg	✓	f	n		✓
EC789	Lincolnshire Poacher Vintage	to order	5kg	✓	f	n		✓
EC659	Old Worcester White Farmhouse 1/2	All	2kg		f	n	✓	✓
EC663	Olde Sussex	South	4kg	✓	f	n	✓	✓
EC687	Red Leicester – <i>block</i>	All	5kg		f		✓	
SS296	Red Leicester – Ilchester	All	200g		f		✓	
EC691C	Red Leicester Farmhouse 1/4	All	3kg		f	n	✓	✓
EC695	Red Leicester Smoked – vac pack	South	2kg		f		✓	
EC751	Red Leicester – Sparkenhoe	All	1kg		f			✓
EC215	Red Leicester – Sparkenhoe	South	2.5kg		f			✓
EC889	Sage Derby – <i>block</i>	All	2.5kg		f		✓	
EC717	Sage Derby – <i>vac pack</i>	South	4kg		f		✓	
EC265	Wensleydale – Special Reserve	Central & North	1.5kg		f	n	✓	
EC565	Wensleydale 1/2 moon	All	2kg		f	n	✓	
EC809	Wensleydale Farmhouse – <i>clothbound</i> – Hawes	All	5kg		f	n	✓	✓
EC657	Wensleydale Old Thyme	All	1kg		f	n	✓	
EC255	Wensleydale Oak Smoked – Hawes	Central & North	1kg		f			
EC809C2	Wensleydale Traditional 1/2 – Hawes	All	2.5kg		f	n	✓	
EC267	Wensleydale Truckle – <i>clothbound</i> – Hawes	All	900g		f	n	✓	✓

Applewood[®]

Smoke flavoured
Cheddar...



British Cheese... Our Speciality From an *original recipe* created by Ilchester Cheese, speciality British cheese makers since 1962. Applewood captures the flavours of the British countryside, with its rich *smoky* flavour & *delicate* aroma perfectly finished with a sprinkling of *paprika*. Our cheese will compliment cheeseboards and recipes, enjoy with a full bodied wine or on its own... Applewood is delicious to eat anytime!



English Cheeses



Five Counties



Huntsman



Innkeepers Choice



Mexicana

Blended

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EC367	Applewood – <i>smoke flavoured</i> – block	All	3kg		f	c	✓	
EC359	Applewood – <i>smoke flavoured</i> – wheel	All	3kg		f	c	✓	
EC021	Applewood 1/2 – <i>smoke flavoured</i>	All	1.5kg		f	c	✓	
EC369	Bowland – <i>with apple, sultana and cinnamon</i>	All	1.5kg		f		✓	
EC385	Charnwood – <i>smoke flavoured</i> – Long Clawson	All	1.1kg		f		✓	
EC055	Abbot's Gold– <i>cheddar with caramelised onions</i>	All	1.1kg		f		✓	
EC483	Cotswold – Double Gloucester – <i>onion & chive</i> Long Clawson	All	1kg		f		✓	
EC883	Double Gloucester – <i>with onion & chives</i> – Ilchester	All	1.1kg		f		✓	
EC099	Five Counties	South	1kg		f		✓	
EC541	Five Counties	All	2.2kg		f		✓	
EC573	Huntsman – Long Clawson	All	1.1kg		f		✓	
EC587	Innkeepers Choice – <i>onion & chive</i> – Long Clawson	All	1kg		f		✓	
EC639	Mexicana – <i>jalapeno & chilli peppers</i> – Ilchester	South	1.5kg		f		✓	
EC641	Mexicana – <i>jalapeno & chilli peppers</i> – Ilchester	All	2.5kg		f		✓	
EC217	Stilton White – <i>with lemon zest</i> – Long Clawson	All	1kg		ss		✓	
EB183	Stilton White – Long Clawson	All	1.1kg		ss		✓	
EC835	Stilton White – <i>with blueberries</i> – Long Clawson	All	1.1kg		ss		✓	
EC815	Wensleydale – <i>with apricot</i>	All	1kg		f		✓	
EC817	Wensleydale – <i>with cranberries</i>	All	1.1kg		f		✓	
EC243	Wensleydale – <i>with ginger</i>	All	1.1kg		f		✓	
EC825	Whirls – <i>with herb & garlic</i>	All	1.89kg		ss		✓	
EC755	White Stilton – <i>with apricot</i> – Long Clawson	All	1.1kg		ss		✓	
EC837	White Stilton – <i>with date & orange</i> – Cropwell Bishop	to order	1kg		ss		✓	
EC753	White Stilton – <i>with mango & ginger</i> – Long Clawson	All	1.1kg		ss		✓	
EC841	Windsor Red – <i>with port & brandy</i> – Long Clawson	All	1.1kg		f		✓	

take time to discover Butlers Farmhouse Cheeses

The BUTLER family has made traditional farmhouse cheese since 1932. Today, BUTLERS remain very much a family business and their award-winning cheese is still made by hand in the same traditional way.

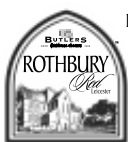


TROTTER HILL TASTY

Named after a steep hill in Inglewhite where, in bygone days, locals 'trotted' their horses during the village fair,



BUTLERS *Trotter Hill Tasty* is a mouth puckering Tasty Lancashire. Made from curds which are ripened naturally, *Trotter Hill Tasty* is then matured for up to twelve months to give a distinctive, deep, sharp taste.



ROTHBURY RED

With a firm body and traditional, flecky texture, BUTLERS *Rothbury Red* is an exceptional Red Leicester with a sweet butterscotch flavour and a subtle nutty aftertaste.



GOOSNARGH GOLD

BUTLERS *Goosnargh Gold* is a superb Double Gloucester with a smooth texture and rich buttery taste. The colour of a late autumn sunset, *Goosnargh Gold* has a delightful, lingering, savoury taste with a mellow, nutty bite.



The winner of numerous awards at national and international cheese shows, BUTLERS *Trotter Hill Tasty*, *Rothbury Red* and *Goosnargh Gold* are traditionally rinded and matured slowly in stone barns for up to twelve months. They are only available from specialist outlets. For details, call BUTLERS on 01772 781500.



BUTLERS™

ESTD *farmhouse cheeses*

GREAT CHEESE TAKES TIME.

1932

English Cheeses



Yarg Cornish Cheese



Tornegus



Hereford Hop



Ribblesdale

Firm and Hard

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EC361	Ashdown Forester – <i>Organic</i>	South	2kg		s	n	✓	✓
EC501	Curworthy	to order	2kg	✓	f	w		
EC503	Devon Oke	to order	4kg		f			✓
EC093	Double Worcester Farmhouse 1/2 – Ansteys	Central & North	1.75kg		f			✓
EC543	Fountains Gold Cheddar – <i>Guernsey cows milk</i>	All	1.1kg		f		✓	
EC569	Hereford Hop 1/2 – <i>coated in hops</i> – Glenwillow	All	2kg		f	c	✓	✓
EC571M	Hereford Hop – <i>coated in hops</i> – Charles Martell	Central & North	3kg		f	c		✓
EC115	Hereford Red	South	4kg		f	n	✓	
EE037	Lord of the Hundreds – <i>ewes milk</i>	South	4.4kg	✓	f	n	✓	✓
EC014	Oakwood Cheddar – <i>smoked</i>	All	400g		f		✓	
EC655	Oakwood Cheddar – <i>smoked</i>	All	2kg		f		✓	
EC701	Ribblesdale Cows' Milk	South	2kg		f	wa	✓	
EC711	Rothbury Red 1/8	to order	1.7kg		f	n	✓	✓
EC761	Scrumpy Sussex	South	2kg	✓	f		✓	
EC763	Swaledale Cows' Milk – PDO	All	2.5kg		f		✓	
EC765	Swaledale Cows' Milk – PDO	All	1kg		f		✓	
EC773	Tornegus – <i>Caerphilly – rind washed – wine & herbs</i>	All	1kg		f	w	✓	✓
EC775	Tornegus – <i>Caerphilly – rind washed – wine & herbs</i>	All	2kg		f	w	✓	✓
EC797	Wedmore Smoked	South	2kg		f		✓	✓
EC475	Yarg Cornish Cheese – <i>in nettle leaves</i>	All	1kg		f	c	✓	✓
EC479	Yarg Cornish Cheese – <i>in nettle leaves</i>	All	1.7kg		f	c	✓	✓
EC477	Yarg Cornish Cheese – <i>in wild garlic leaves</i>	All	1kg		f	c	✓	✓

Cropwell Bishop Creamery



Prize Winning STILTON

CERTIFICATION TRADE MARK

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www.cropwellbishopstilton.com



Certification Trade Mark

English Cheeses



Mrs Bells Blue

Oxford Blue

Yorkshire Blue

Blacksticks Blue

Blue

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EE010	Beenleigh Blue 1/2 – ewes' milk	All	1.5kg		f		✓	✓
EB091	Blacksticks Blue	All	2.5kg		ss		✓	✓
EB019	Blacksticks Blue Baby	All	500g		ss		✓	✓
EB195	Buffalo Blue – buffalo milk – Shepherds Purse	South	750g		ss		✓	✓
EB125	Cornish Blue	All	1kg		f		✓	✓
EB127	Cornish Blue Baby	South	500g		f		✓	
EB129	Cotswold Blue Brie – Organic – Simon Weaver	All	320g		s		✓	✓
EB135	Devon Blue	All	1.8kg		f		✓	✓
EB117	Dorset Blue Vinney – skimmed milk	South	7kg		f		✓	✓
EC001	Dorset Blue Vinney – skimmed milk	All	500g		f		✓	✓
EB035	Garstang Blue Lancashire	Central & North	2x750g		f		✓	
EG043	Harbourne Blue – goats' milk	All	1.6kg		f		✓	✓
EE126	Mrs Bells Blue – ewes' milk – Shepherds Purse	All	1.5kg		ss		✓	✓
EB037	Oxford Blue	All	320g		ss		✓	✓
EB141	Oxford Blue	All	2.5kg		ss		✓	✓
EB151	Shropshire Blue – Long Clawson	South	8kg		f		✓	
EB001	Shropshire Blue 1/4 – Cropwell Bishop	All	2kg		f		✓	
EB145	Shropshire Blue 1/4 – Long Clawson	All	2kg		f		✓	
EB133	Stilton – Organic – Cropwell Bishop – PDO	All	2kg		f		✓	
EB065	Stilton 1/2 – Colston Bassett – PDO	Central & North	4kg		f			✓
EB107	Stilton 1/2 – Cropwell Bishop – PDO	All	4kg		f		✓	✓
EB093	Stilton 1/2 – Long Clawson – PDO	All	4kg		f		✓	
EB002	Stilton 1/4 – Colston Bassett – PDO	Central & North	2kg		f			✓
EB161	Stilton 1/4 – Cropwell Bishop – PDO	All	2kg		f		✓	✓
EB165	Stilton 1/4 – ring – Long Clawson – PDO	South	2kg		f		✓	
EB095	Stilton 1/4 – Long Clawson – PDO	All	2kg		f		✓	
EB103	Stilton Baby – Colston Bassett – PDO	All	2.2kg		f		✓	✓
EB097	Stilton Baby – Cropwell Bishop – PDO	South	2.5kg		f		✓	✓
EB099	Stilton Baby – Long Clawson – PDO	South	2.3kg		f		✓	
EB211	Stilton Wedge – Long Clawson – PDO	South	150g		f		✓	
EB075	Stilton Wedge – Cropwell Bishop – PDO	South	500g		f		✓	✓
EB105	Stilton Whole – Cropwell Bishop – PDO	Central & North	8kg		f			✓
EB101	Stilton Whole – Colston Bassett – PDO	All	8kg		f		✓	✓
EB113	Stilton Whole – Long Clawson – PDO	All	8kg		f		✓	
EB081	Sussex Blue	to order	2kg		f			✓
EB119	Wensleydale Blue 1/2 – Hawes	Central & North	2.5kg		f			✓
EB181	Wensleydale Blue – Hawes	All	5kg		f		✓	✓
EB055	Wensleydale Blue Smoked – Hawes	All	1.25kg		f		✓	✓
EB187	Yorkshire Blue – Shepherds Purse	All	1.5kg		f		✓	✓

English Cheeses



Oxford Isis

Isle of Avalon

Cotswold Brie & Blue Brie

Somerset Brie & Somerset Camembert

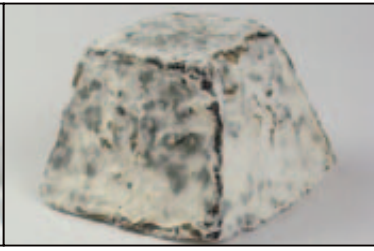
Soft and Semi-soft

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EC363	Bath Soft – <i>Organic</i>	All	225g		s	b	✓	✓
EC383	Brie – Channel Island	All	1.1kg		s	b	✓	
EC721	Brie Farmhouse – Sharpham	All	1.2kg		s	b	✓	✓
EC723	Brie Mini – Sharpham	South	275g		s	b	✓	✓
EC735	Cornish Brie	All	1.2kg		s	b	✓	
EC035	Cornish Camembert	South	200g		s			
EC485	Cotswold Brie – <i>Organic</i> – Simon Weaver	All	260g		s	b	✓	✓
EB129	Cotswold Blue Brie – <i>Organic</i> – Simon Weaver	All	320g		s	b	✓	✓
EC529	Elmhirst Baby – <i>with triple cream</i> – Sharpham	All	225g	✓	s	b	✓	✓
EC527	Elmhirst Farmhouse – <i>with triple cream</i>	South	1kg	✓	s	b	✓	✓
EC097	Finn – <i>Organic</i> – <i>with triple cream</i> – Sharpham	Central & North	200g		s	b	✓	✓
EC603	Isle of Avalon – Eastside Cheese	South	2kg		ss	w	✓	
EC643	Miss Muffet	South			ss		✓	
EC671	Oxford Isis	All	225g		ss	w	✓	
EC673	Oxford Isis	South	800g		ss			
EC727	Rustic – Sharpham	All	1.5kg	✓	ss		✓	✓
EC725	Rustic – <i>with chives</i> – Sharpham	All	1.5kg	✓	ss		✓	✓
EC737	Somerset Brie	All	2.4kg		s		✓	
EC739	Somerset Camembert	All	220g		s		✓	
EC745	Somerset Rustique	South	140g		ss			
EC757	Stinking Bishop – Charles Martell	All	1.5kg	✓	ss		✓	✓
EC759	Stinking Bishop – Charles Martell	All	500g	✓	ss		✓	✓
EC787	Tunworth	All	220g	✓	s	b		✓
EC791	Waterloo	All	750g	✓	s		✓	✓
EC793	Waterloo Mini	All	350g	✓	s		✓	✓
EC287	Wyfe of Bath – <i>Organic</i>	to order	3kg	✓	s		✓	✓

English Cheeses



Ticklemore



Cerney Pyramid Ash



Dorstone



Rosary Ash Log

Goats' Milk

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EG001	Bosworth Ash – <i>log</i>	All	150g	✓	f	b	✓	✓
EG230	Bosworth Leaf	All	200g	✓	f	b	✓	
EG011	Capricorn	All	100g		ss	b	✓	
EG232	Capricorn Cheddar	to order	1kg		f	b	✓	
EG013	Capricorn Cutting	All	1kg		ss	b	✓	✓
EG195	Cerney Pyramid Ash	All	300g		s	c	✓	✓
EG037	Dorstone	South	180g	✓	s	c		✓
EG228	Farleigh Wallop	to order	115g		ss			✓
EG025	Golden Cross – <i>log</i>	All	225g	✓	ss		✓	✓
EG043	Harbourne Blue	All	1.6kg	✓	f		✓	✓
EG047	Kidderton Ash – <i>log</i>	All	200g		ss	c	✓	✓
EG225	Little Wallop	South	115g		s	wa	✓	✓
EG051	Quickes Goat Cheddar	All	1.5kg		f	n		✓
EG038	Ragstone – <i>log</i>	All	200g	✓	ss	c		✓
EG057	Ribblesdale – <i>smoked</i>	All	2kg		f	wa	✓	
EG075	Ribblesdale – <i>smoked</i>	All	1kg		f		✓	
EG053	Ribblesdale Goats' Milk	All	2kg		f	wa	✓	
EG070	Ribblesdale Goats' Milk	All	1kg		f			
EG259	Ribblesdale Superior	All	2kg		f	wa	✓	
EG180	Rosary Ash – <i>log</i>	All	275g		s	c	✓	✓
EG061	Rosary Garlic & Herb – <i>log</i>	South	275g		s	c	✓	✓
EG205	Rosary Garlic & Herb – <i>log</i>	South	100g		s	c	✓	✓
EG079	Rosary Natural – <i>log</i>	All	1kg		s		✓	✓
EG095	Rosary Natural – <i>log</i>	All	275g		s		✓	✓
EG210	Rosary Pepper – <i>log</i>	South	100g		s	c	✓	✓
EG045	Swaledale Goats' Milk – PDO	All	1kg		f		✓	
EG085	Ticklemore	All	2kg		f	c	✓	✓
EG261	Trickle	South	12x70g		ss	b	✓	
EG096	Village Green – <i>log</i>	South	2x1.25kg		f	n	✓	✓
EG089	Vulscombe Herb	South	170g		s		✓	✓
EG090	Vulscombe Natural	South	170g		s		✓	✓
EG091	Vulscombe Pepper	South	170g		s		✓	
EG098	Wealdway – <i>log</i>	South	250g		s	n	✓	✓
EG244	Whitehaven	All	150g		s	n	✓	
EG170	Whitelake	South	200g		s	n	✓	

English Cheeses



Berkswell

Finn

Bath Soft

Ashdown Forester Smoked

Ewes' Milk

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EE010	Beenleigh Blue 1/2	All	1.5kg		f	n	✓	✓
EE126	Mrs Bells Blue – Shepherds Purse	All	1.5kg		s		✓	✓
EE029	Berkswell	All	3kg	✓	f			✓
EE005	Berkswell 1/2	All	1.4kg	✓	f			✓
EE031	Berkswell Baby	All	500g	✓	f			✓
EE009	Fine Fettle	All	750g		f	n	✓	
EE040	Flower Marie	South	200g	✓	s		✓	✓
EE132	Katy's White Lavender – Shepherds Purse	All	800g		s	n	✓	
EE037	Lord of the Hundreds	South	4.4kg	✓	f		✓	✓
EE045	Ribblesdale Ewes' Milk	Central & North	1.92kg		f			✓
EE075	Spenwood	All	2.3kg	✓	f		✓	
EE151	Swaledale Ewes' Milk – PDO	South	1kg		f		✓	✓
EE120	Wigmore	All	750g	✓	s		✓	✓
EE121	Wigmore	All	350g	✓	s		✓	✓

Organic

product code	description		weight	unpast.	texture	rind	veg	art
EC361	Ashdown Forester	South	2kg		f	n	✓	
EC363	Bath Soft	All	225g		s	b	✓	
EC473	Cornish Brie	South	1kg		s	b		
EB129	Cotswold Blue Brie – Simon Weaver	All	260g		s	b	✓	
EC485	Cotswold Brie – Simon Weaver	All	260g		s	b	✓	
EC097	Finn – <i>with triple cream</i>	Central & North	200g		s	b	✓	
WE067	Goat Log	to order	750g		ss		✓	
EC553	Godminster	South	1kg		f	wa	✓	
EC551	Godminster Small	South	400g		f	wa	✓	
WE053	Perl Las Blue	All	450g		ss		✓	
WE055	Perl Wen	All	250g		s		✓	
IR008	St Tola Goats' Log	South	500g		ss			
IR006	St Tola Hard Goats' Cheese	South	450g		f			
EB133	Stilton 1/4 – Cropwell Bishop – PDO	All	2kg		f	n	✓	
EC287	Wyfe of Bath	to order	3kg	✓	f		✓	✓

Scottish Cheeses



Dunsyre Blue



Lanark Blue



Isle of Mull



Maisie's Kebbuck

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
SC120	Blue Monday	to order	650g		ss			
SC085	Caboc Highland	South	1kg		s		✓	
SC016	Caboc Highland	All	110g		s	n	✓	
SC023	Cheddar Truckle	South	380g		f		✓	
SC020	Dunsyre Blue	All	1.6kg	✓	ss	n	✓	
SC021	Dunsyre Blue Baby	All	500g	✓	ss	n	✓	
SC007	Gruth Dhu – Black Crowdie	All	1kg		s	n	✓	
SC118	Isle Of Mull Mature Cheddar	South	24kg	✓	s			
SC033	Isle Of Mull Mature Cheddar 1/8	All	2.5kg	✓	s			
SC060	Lanark Blue	South	750g	✓	ss		✓	
SC049	Lanark Blue – ewes' milk	South	1.4kg	✓	ss		✓	
SC116	Lanark Blue Baby – ewes' milk	South	440g	✓	ss	n	✓	
SC090	Maisie's Kebbuck	South	1.5kg	✓	f		✓	
SC065	Mull of Kintyre – waxed	All	520g		f	wa	✓	
SC039	Orkney Coloured Cheddar – block	All	2.5kg		f			
SC110	Strathdon Blue	South	2.6kg		f	n	✓	

Welsh Cheeses



Perl Las Organic

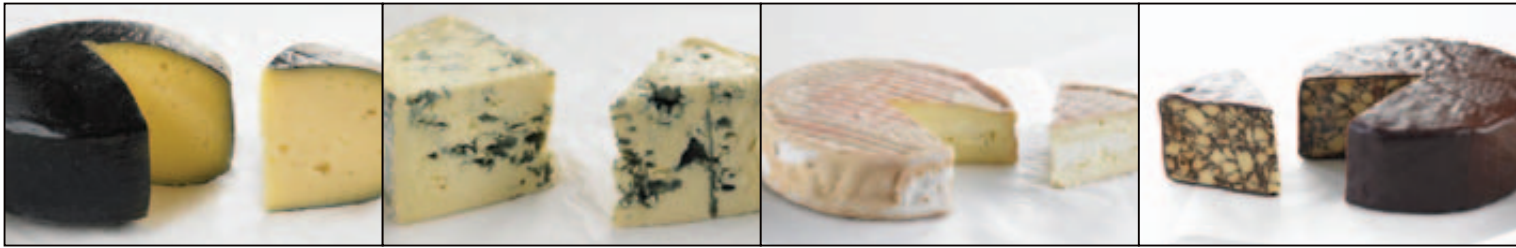
Celtic Promise

Y-Fenni

Harlech

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
WE041	Black Bomber – Snowdonia	All	200g		f	wa	✓	
WE043	Black Bomber – Snowdonia	All	3kg		f	wa	✓	
WE051	Caerphilly – Gorwydd	All	4kg	✓	f			
WE020	Celtic Promise – Eastside Cheese	All	500g	✓	ss		✓	
WE067	Goat Log – <i>Organic</i>	to order	750g		ss		✓	
WE023	Green Thunder – Snowdonia	All	3kg		f	wa	✓	
WE061	Green Thunder – Snowdonia	All	200g		f	wa	✓	
WE026	Harlech – <i>Cheddar with horseradish & parsley</i>	All	1.5kg		f	wa	✓	
EN649	Monterey Jack – <i>block</i>	All	1.25kg		f		✓	
WE065	Pantysgawn	All	100g		ss		✓	
WE053	Perl Las Blue – <i>Organic</i>	All	450g		ss		✓	
WE055	Perl Wen – <i>Organic</i>	All	250g		ss		✓	
WE021	Red Devil – Snowdonia	All	200g		f	wa	✓	
WE025	Red Devil – Snowdonia	Central & North	3kg		f	wa	✓	
WE075	St Illtyd – <i>Cheddar with garlic & herb</i>	All	1.5kg		f	wa	✓	
WE095	Tintern – <i>Cheddar with chives & shallots</i>	All	1.5kg		f	wa	✓	
WE100	Y-Fenni – <i>Cheddar with mustard & ale</i>	All	1.5kg		f	wa	✓	

Irish Cheeses



Gubbeen Smoked

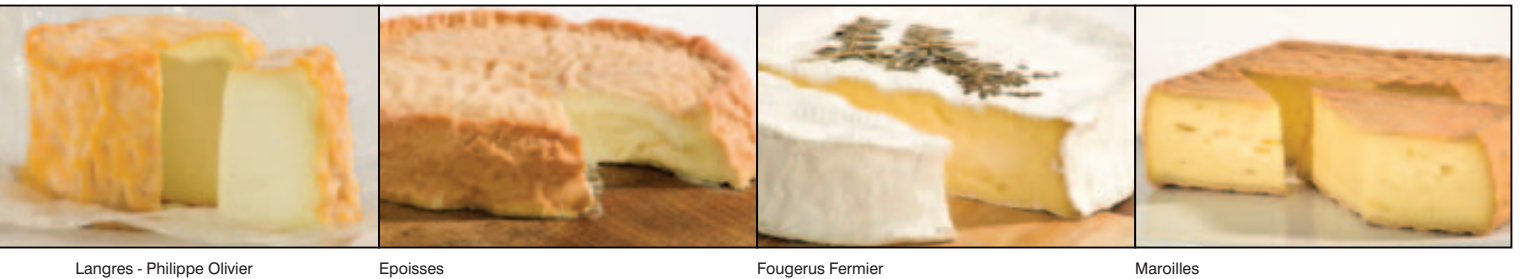
Cashel Blue

Milleens

Porter

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
IR007	Ardrahan	South	1.5kg	✓	ss		✓	✓
IR019	Ardrahan	to order	330g		ss			✓
IR028	Cahill Porter	All	1.15kg		f	b	✓	
IR026	Cahill Whiskey	South	1.15kg		f	wa	✓	
IR025	Cashel Blue	All	1.6kg		ss	wa	✓	✓
IR092	Cashel Blue	South	250g		ss		✓	✓
IR090	Cashel Blue – <i>mature</i>	South	1.5kg		ss		✓	✓
IR030	Cooleeney Camembert	All	1.7kg		s			✓
IR031	Cooleeney Camembert	All	200g		s			✓
IR002	Crozier Blue – <i>ewes' milk</i>	South	750g		ss		✓	✓
IR035	Durrus	South	1.6kg	✓	ss	w	✓	✓
IR086	Durrus	to order	380g		ss			✓
IR050	Gortnamona Brie – <i>goats' milk</i>	South	190g		s			✓
IR040	Gubbeen	All	1.5kg		ss	w	✓	✓
IR041	Gubbeen	All	400g		ss	wa	✓	✓
IR029	Gubbeen – <i>smoked</i>	South	400g		ss	wa	✓	✓
IR045	Gubbeen – <i>smoked</i>	South	1.5kg		ss	wa	✓	✓
IR023	Knockanore – <i>smoked</i>	South	1.5kg		f			✓
IR060	Milleens	All	1.5kg	✓	ss	w	✓	✓
IR061	Milleens Dotes	South	200g	✓	ss	w	✓	✓
IR082	St Killian	All	240g		s		✓	✓
IR008	St Tola Goats' Log – <i>Organic</i>	South	500g		ss			✓
IR006	St Tola Hard Goats' Cheese – <i>Organic</i>	South	450g		f			✓

French Cheeses

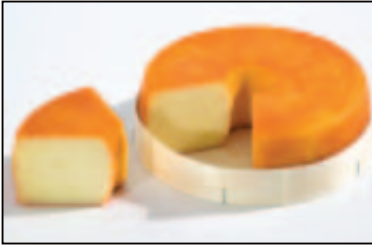


A selection of our French cheeses are matured by Affineurs Jacques Hennart who is based in Lille and Philippe Olivier from Boulogne. Affinage is the art of selecting cheeses and skilfully maturing them to reach their maximum potential flavour. Those cheeses matured by either Affineur will have their name written alongside them indicating they are cheeses of distinction.

Soft and Semi-soft

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
FC369	Banon – AOC	South	80g	✓	s			
FC383	Boursin Garlic	All	150g		s		✓	
FC385	Boursin Garlic	All	80g		s		✓	
FC387	Boursin Light	South	125g		s		✓	
FC389	Boursin Pepper	South	150g		s		✓	
FC427	Brillat Savarin	South	500g		s			
FC429	Brillat Savarin Le Vignelait	South	500g		s			
FC453	Caprice des Dieux	South	150g		s			
FC455	Carre de L'Est	South	200g		s			
FC457	Chablis – Germain	South	200g		ss	wa		
FC461	Chaource – Rouzaire – AOC	South	500g		ss	b		
FC463	Chaource – Rouzaire – AOC	South	250g		ss	b		
FC469	Chaumes	All	2kg		ss	w		
FC467	Chaumes Petit	South	200g		ss	w		
FC489	Delice de Bourgogne	South	1.8kg		ss	b		
FC493	Epoisses – Germain – AOC	South	1kg	✓	ss	w		
FC497	Epoisses – Germain – AOC	South	250g	✓	ss	w		
FC499	Explorateur	South	1.5kg		s	b	✓	
FC509	Fougereus Fermier	South	700g	✓	s	b		
FC517	Gratte Paille	South	350g		s	b		
FC223	Langres – Philippe Olivier – AOC	South	200g	✓	s	w		
FC541	Livarot – Graindorge – AOC	South	250g	✓	ss	w		
FC551	Livarot – Graindorge – AOC	South	450g	✓	ss	w		
FC231	Livarot – Philippe Olivier – AOC	South	500g	✓	ss	w		
FC545	Livarot Coupé – Graindorge – AOC	South	1.2kg	✓	ss	w		
FC243	Mont d'or – Baydoz	All	3kg	✓	s			
FC241	Mont d'or – Baydoz – <i>small</i>	All	500g	✓	s			

French Cheeses



Murols



St Nectaire



Pont l'Eveque



Pavé d'Affinois

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
FC571	Morbier 1/4 – AOC	All	1.5kg	✓	ss			
FC573	Munster – AOC	All	500g	✓	ss	w		
FC577	Munster Cumin – Weiss – AOC	South	200g	✓	ss	w		
FC583	Murols	South	500g		ss			
FC589	Pave d'Affinois	All	150g		s		✓	
FC597	Petit Sapin	South	300g		s			
FC537	Peyrigoux	South	1.6kg		ss			
FC281	Pie d'Angloys	South	200g		s	wa	✓	
FC599	Pierre Robert – <i>in shell</i>	South	500g		s	b		
FC603	Pont l'Eveque – Coupé – Graindorge – AOC	All	1.5kg	✓	ss	w		
FC297	Pont l'Eveque – Philippe Olivier – AOC	South	480g	✓	ss	w		
FC605	Pont l'Eveque – Gillot – AOC	South	220g	✓	ss	w	✓	
FC613	Port Salut	All	2kg		ss		✓	
FC681	Raclette	South	7.6kg	✓	ss	w	✓	
FC623	Raclette 1/4	All	1.75kg	✓	ss	w		
FC629	Reblochon – AOC	South	240g	✓	ss	w		
FC633	Reblochon – Bouchet – AOC	South	450g	✓	ss	w		
FC635	Reblochon – Philippe Olivier – AOC	South	500g	✓	ss	w		
FC639	Roule 1/2 – <i>garlic & herb</i>	All	900g		s	c		
FC651	Soumaintrain	South	500g	✓	s	w	✓	
FC653	St Albray	South	2kg		s	b		
FC663	St Albray	South	200g		s	b		
FC657	St Marcellin – <i>in ceramic pot</i> – AOC	All	100g	✓	ss			
FC659	St Nectaire – AOC	South	1.8kg	✓	ss	w		
FC661	St Paulin	South	2kg		ss		✓	
FC675	Vignotte	All	2.5kg		ss	b		
FC677	Vignotte	All	150g		ss	b		
FC563	Walnut Cheese – <i>mini</i>	South	150g		s	c		
FC627	Walnut Cheese – Rambol Nut	South	2kg		s			

Vive le fromage!



There's nothing more satisfying than
rounding off a meal with the unique range of traditional
French cheeses from ULN


LE RUSTIQUE



**Saint
Agur**

French Cheeses



Brie de Meaux



Coeur de Camembert Calvados



Gaperon



Camembert Président

Firm and Hard

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
FC369	Banon – AOC	South	80g	✓	s			
FC477	Comté – 4 month – AOC	South	2.5kg	✓	f			
FC491	Emmental – block	All	5kg		f		✓	
FC593	Emmental – block	South	2kg		f		✓	
FC181	Emmental – chunk	South	200g		f			
FC513	Gaperon d'Auvergne	South	350g		f			
FC201	Gruyère – chunk	South	200g		f			
FC203	Gruyère – slices	South	125g		f			
FC479	Comté – 6-9 month – AOC	All	3.5kg	✓	f			✓
FC521	Juraregal – Gruyère Style	All	1.5kg		f		✓	
FC345	Tomme De Savoie – Philippe Olivier – AOC	South	1.8kg	✓	f			✓
FC667	Tomme De Savoie – Yenne – AOC	South	1.7kg	✓	f	n		

Bries and Camemberts

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
FC395	Brie (60%)	All	3kg		s	b	✓	
FC417	Brie (60%)	All	1kg		s	b	✓	
FC707	Brie Belle Laitiere	South	200g		s	b	✓	
FC399	Brie Brick (60%)	All	900g		s	b	✓	
FC409	Brie de Meaux – matured – Saint Luc – AOC	South	3kg	✓	s	b	✓	✓
FC411	Brie de Meaux – Saint Luc 1/4 – AOC	South	700g	✓	s	b	✓	
FC413	Brie de Nangis	All	1kg	✓	s	b		
FC415	Brie de Pays	All	2.4kg	✓	s	b		
FC433	Camembert – Gillot	South	250g	✓	s	b	✓	
FC445	Camembert – Le Rustique	All	1kg		s	b		
FC447	Camembert – Le Rustique	All	250g		s	b		
FC443	Camembert – portions – Président	All	8x30g		s	b	✓	
FC431	Camembert Le Fin Normand	All	250g		s	b		
FC435	Camembert Mini – Président	All	145g		s	b		
FC125	Camembert Normandie Fermier – Philippe Olivier	South	250g	✓	s	b		✓
FC437	Camembert Whole – Président	All	250g		s	b	✓	
FC451	Coeur de Camembert Calvados – Philippe Olivier	South	250g	✓	s	c		
FC527	Henry IV Brie	South	2kg		s	b		✓
FC419	Le Rustique Brie	South	2.5kg		s	b		

French Cheeses



Roquefort – Papillon Noire



Valençay Ash



P'tit Basque



St Maure de Touraine

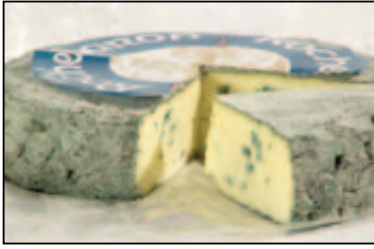
Ewes' Milk

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
FE049	Brebille	South	100g		ss			
FE033	Fleur du Maquis – <i>chillis, juniper & rosemary</i>	South	300g		ss	c		
FE055	Margalet	South	150g		s			
FE039	Ossau Iraty Grand Cru Onetik – AOC	South	4.4kg	✓	f			✓
FE061	P'tit Basque	South	600g	✓	f			
FE071	Roquefort – <i>wedge</i> – AOC	South	100g	✓	ss			
FE011	Roquefort Cantorel – AOC	All	1.4kg	✓	ss			
FE065	Roquefort Papillon Noire – AOC	All	1.5kg	✓	ss			
FE015	Roquefort Societé – AOC	All	1.4kg	✓	ss			
FE005	Roquefort Troupeau – Jacques Hennart – AOC	Central & North	1.4kg	✓	ss			

Goats' Milk

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
FG002	Banon – <i>box</i>	South	100g	✓	s			
FG008	Chavroux Pyramid	South	150g		s			
FG021	Goat Log – Capra	All	1kg		ss		✓	
FG001	Crottin – vac pac – Pas de Loup	All	12x50g		ss			
FG063	Crottin de Chavignol – Pasedeloup – AOC	South	12x60g	?	ss			
FG133	Fresh Ash Goat – <i>log</i>	All	200g		s		✓	
FG010	Goat Log – Soignon	All	150g		ss		✓	
FG015	Goat Log – Soignon	South	1kg		ss			
FG017	Goat Log Ash	South	1kg		ss		✓	
FG019	Goat Log Fresh	All	1kg		ss		✓	
FG135	Goat Log Fresh – <i>coated in black pepper</i>	South	200g		ss		✓	
FG137	Goat Log Fresh – <i>coated in herbs</i>	South	200g		ss		✓	
FG154	Goats' Cheese – <i>spreadable</i>	South	750g		s		✓	
FG031	Melusine – <i>log</i>	South	180g		ss		✓	
FG100	Poulligny St. Pierre Hardy – AOC	South	300g		ss			✓
FG050	Pyramid Ash	South	150g		ss		✓	
FG110	Selles Sur Cher Jacquin – Hardy	South	150g	✓	s			
FG145	Soreda Micro Bouchees	South	108x10g		s		✓	
FG149	St Maure Caprifeuille	South	280g	✓	ss	b		✓
FG147	St Maure de Touraine Ash – <i>log</i> – AOC	All	250g	✓	ss			
FG153	Valençay Ash – pyramid – AOC	South	220g	✓	ss			✓

French Cheeses



Rochebaron



Saint Agur



Fourme d'Ambert

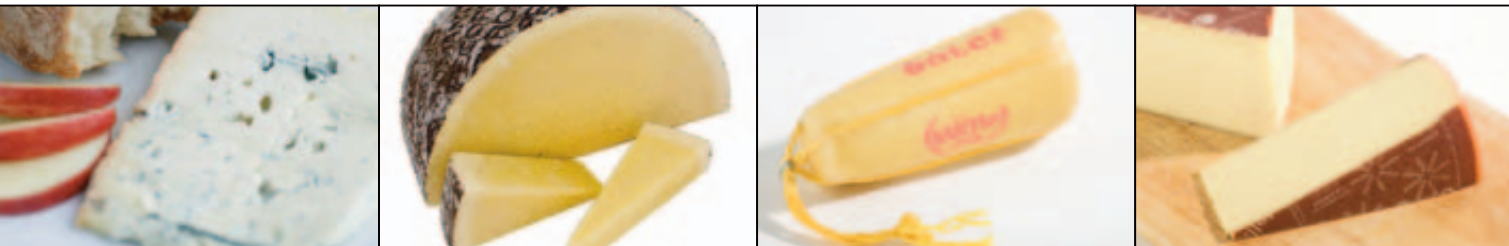


Bleu d'Auvergne

Blue

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
FC031	Bresse Bleu	South	250g		s	b		
FC013	Crème de St Agur – ewes' milk – AOC	South	150g		s			
FC041	Fourme d'Ambert – AOC	South	2.3kg	✓	ss			
FE013	Roquefort Societé – ewes' milk – AOC – portions	All	100g	✓	ss			
FE071	Roquefort Wedge – ewes' milk – AOC	South	100g	✓	ss			
FC021	Bleu d'Auvergne – AOC	All	1.3kg	✓	ss			
FC023	Bleu de Neiges	All	500g		s			
FC037	Fourme d'Ambert – AOC	All	2kg	✓	ss			
FC637	Rochebaron	All	600g		s			
FE011	Roquefort Cantorel – ewes' milk – AOC	All	1.4kg	✓	ss			
FE065	Roquefort Papillion Noire – ewes' milk – AOC	All	1.5kg	✓	ss			
FE015	Roquefort Societé – ewes' milk – AOC	All	1.4kg	✓	ss			
FE005	Roquefort Troupeau – Jacques Hennart – AOC	Central & North	1.4kg	✓	ss			✓
FC043	Saint Agur	All	2.3kg		ss			
SS203	Saint Agur	All	125g		ss			

Italian Cheeses



Dolcelatte

Pecorino Romano

Provolone

Fontal

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
IT002	Asiago – DOP	South	3.7kg		f			
IT720	Asiago d'Allevio 1/4 – <i>wheel</i> – DOP	South	3kg	✓	f			
IT005	Bel Paese	All	2.5kg		ss			
IT010	Dolcelatte 1/4 – Galbani	All	1.6kg		ss		✓	
IT823	Dolcelatte Wedge – Galbani	All	150g		ss		✓	
IT015	Fontal 1/4 – Santi – DOP	All	3kg		f			
IT080	Gorgonzola – Torta Montebianco – DOP	South	1.6kg		ss			
IT480	Gorgonzola 1/4 – Santi – DOP	All	1.5kg		ss		✓	
IT575	Grana Padano – <i>grated</i> – DOP	All	100g	✓				
IT203	Grana Padano – <i>portion</i> – DOP	All	200g	✓	f			
IT056	Grana Padano – <i>shaved</i> – DOP	All	1kg	✓				
IT857	Grana Padano 1/16 15 month – DOP	All	2.2kg	✓	f			
IT128	Grana Padano 1/32 15 month – DOP	All	1.1kg	✓	f			
IT055	Grana Padano 1/8 – DOP	South	4.5kg	✓	f			
IT057	Grana Padano Powder – <i>grated</i> – DOP	South	1kg	✓				
IT077	Grana Padano Stravecchio 20 month – DOP	All	2kg	✓	f			
IT077W	Grana Padano Stravecchio 20 month – <i>wheel</i> – DOP	to order	32kg	✓	f			
IT324	Italian Style Vegetarian Wedge	South	200g		f		✓	
IT791	Parmesan Reggiano 1/8 24 month – DOP	South	4.5kg	✓	f			
IT565	Parmesan Reggiano 16 month – DOP	South	200g	✓	f			
IT163	Parmesan Reggiano 24 month – <i>wheel</i> – DOP	South	32kg	✓	f			
IT064	Parmesan Reggiano 24 month – DOP	All	2kg	✓	f			
IT130	Parmesan Reggiano 24 month – DOP	All	1kg	✓	f			
IT797	Parmesan Reggiano Derinded 15 month – DOP	South	4kg	✓	f			
IT065	Pecorino Romano – <i>ewes' milk</i> – DOP	All	3.5kg		f			
IT063	Pecorino Sardo – <i>ewes' milk</i> – DOP	All	2.5kg	✓	f			
IT103	Provolone Dolce – Santi – DOP	All	900g		f			
IT149	Provolone Picante – <i>de-rinded</i> – Fontina – DOP	All	5kg		f			
IT069	Provolone Piccante	All	5.7kg		f			
IT859	Regato Whole	South	2.5 kg		f		✓	
IT305	Ricotta – Brescialat	South	1.5kg		s			
IT645	Ricotta – Buffalo Milk	South	250g		s			
IT620	Ricotta – <i>Organic</i> – Castelli	South	250g		s			
IT880	Robiola Di Mondovi – Beppino Occelli	All	300g		f			

Italian Cheeses



Verzin



Testun al Barolo



Grana Padano



Taleggio

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
IT085	Taleggio – Santi – DOP	All	2.2kg		ss		✓	
IT878	Testun Al Barolo – Beppino Ocelli	All	1.5kg		f			
IT861	Tomino Piemontesi	South	11x80g		f			
IT887	Verzin – Beppino Ocelli	All	4kg		f			

Mozzarella

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
IT150	Bocconcini – 8g balls	All	1kg		s		✓	
IT600	Bocconcini – cows' milk – bag	South	12x125g		s			
IT191C	Buffalo Mozzarella – Collebianco – DOP	All	16x125g	✓	s		✓	
IT655	Buffalo Mozzarella – Organic – tetra	to order	10x200g		s			
IT037	Buffalo Mozzarella – Organic	South	200g		s			
IT042	Buffalo Mozzarella – Collebianco – DOP	All	200g	✓	s		✓	
IT045	Mozzarella – block – Galbani	All	1kg		s		✓	
IT001	Mozzarella – Cows Valerios	All	12x125g		s		✓	
IT041	Mozzarella – Galbani	All	12x125g		s		✓	
IT829	Mozzarella – Galbani Maxi	South	8x250g		s		✓	
IT833	Mozzarella – mini snack	South	20x8.5g		s		✓	
IT466	Smoked Mozzarella (Scamorza)	All	250g		ss			



Grana Padano

An Italian Work of Art.

The birth of Grana Padano dates all the way back to 1135, using the recipe created by Benedictine monks. The grainy structure of the cheese gives it its name, and it is now the most widely consumed PDO cheese in the world. Known for its flavor and unmistakable aromas, Grana Padano is the king of the table. Savor it in thousands of pairings, from antipasti to desserts.

Did you know ...?

Almost 15 liters of milk are required to make 1 kg of Grana Padano (PDO). It is a hard cheese and contains proteins, saturated and unsaturated fats, iron, mineral salts and vitamins. On average it contains around 30% fat. 50 g of Grana Padano provide more than 60 % of the recommended daily intake of calcium for adults.

Grana Padano is available in 3 grades of aging:

From 9 to 16 months: This Grana Padano is characterized by a sweet, delicate flavor. It brings a special touch to any recipe.

Over 16 months: Enjoy this Grana Padano (PDO) on its own or in shavings on top of an assortment of dishes. This age yields a more distinct, savory flavor while retaining its delicate nature.

RISERVA - Over 20 months: The long aging period of Grana Padano RISERVA as well as its more intense and fragrant aroma put it top of the list in terms of quality. Whether sprinkled over your favorite recipes, or enjoyed on its own, accompanied by a glass of wine, it is truly a cheese for connoisseurs and gourmets.

Greek & Spanish Cheeses



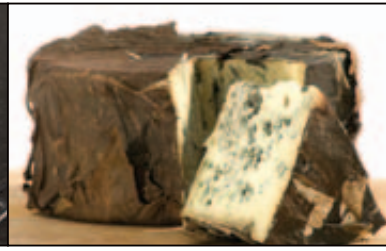
Haloumi



Feta Block



Monte Enebro



Picos Blue

Greek Cheeses

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
GR060	Feta – <i>diced</i> – Kolios – AOC	All	11kg		f		✓	
GR012	Feta – Kolios – AOC	All	200g		f		✓	
GR015	Feta Block – <i>block</i> – Kolios – AOC	All	900g		f		✓	
GR021	Haloumi	All	250g		f		✓	

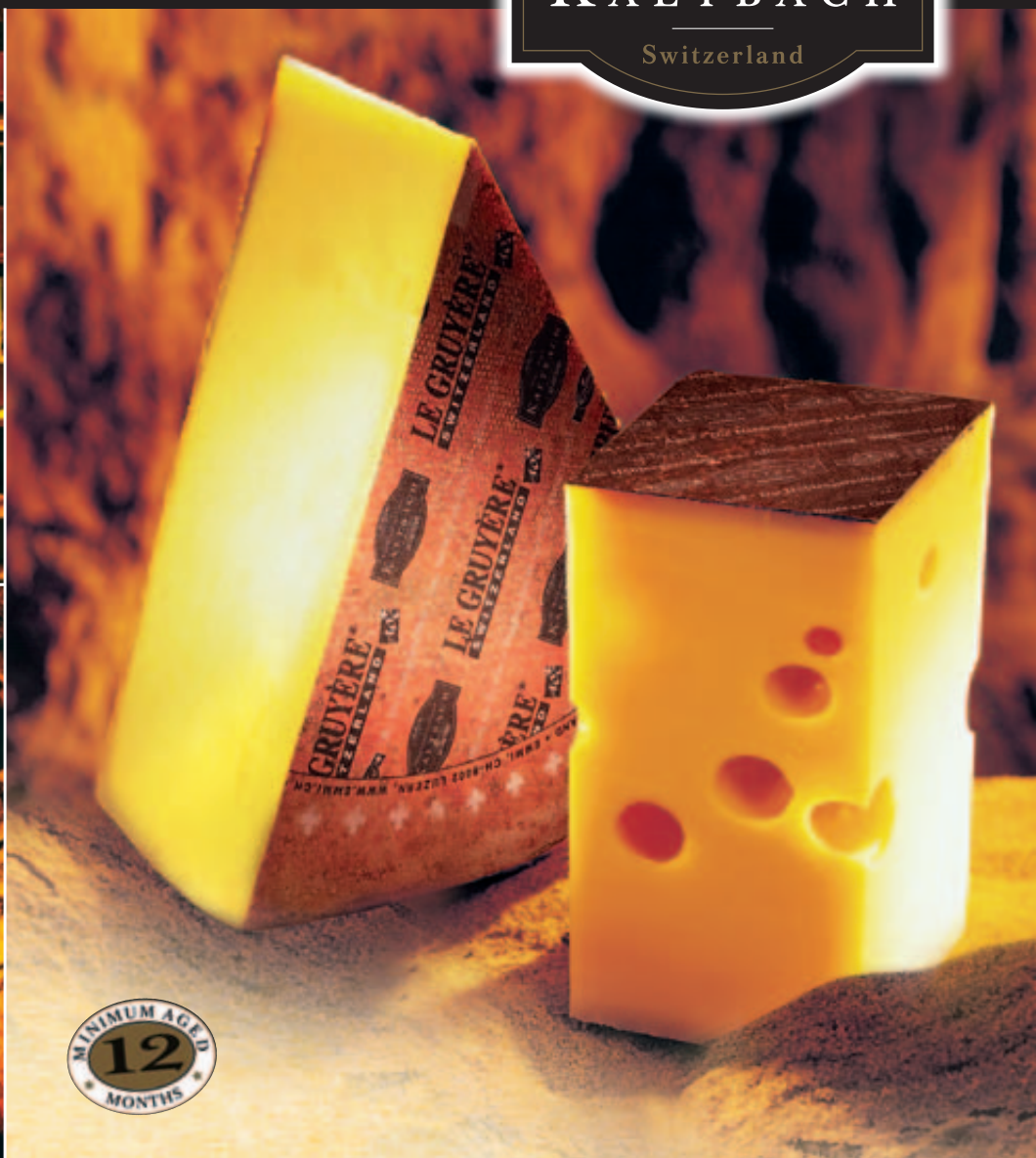
Non-Greek White Salad Cheeses

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
SN017	Mediterranean Style Salad Cheese – Arla – <i>tin</i>	All	500g		f		✓	
GR011	White Salad Cheese – <i>cubes</i> – French	South	500g		f			
SN001	White Salad Cheese – Danish	All	4kg		f		✓	
SN071	White Salad Cheese – Danish – <i>in brine</i>	South	2kg		f		✓	
FE043	White Salad Cheese – Salakis	All	1.8kg		f			
SN015	White Salad Cheese diced – Arkadia – <i>bucket</i>	All	14kg		f		✓	

Spanish Cheeses

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
SP041	La Mancha Iberico – <i>3 milk blend</i>	All	3.2kg		f			
SP013	Manchego – <i>12 months</i> – ewes' milk – DO	All	2.5kg		f			
SP070	Montenebro – <i>goats' milk</i>	South	1.3kg		ss			
SP095	Murcia Al Vino – <i>goats' milk</i> – with red wine – DO	South	2.5kg		f			
SP050	Picos Blue	All	2.5kg		ss			

The finest, cave-aged Swiss cheeses have Kaltbach written all over them.



The mineral-rich air of the Kaltbach caves near Lucerne provides the perfect climate for maturing wheels of Emmi Le Gruyère and Emmentaler. The cheese is nurtured for a minimum of 12 months, allowing it to develop an incomparable tangy flavour and a natural, dark brown rind. During the ageing process, water droplets and white crystals often form – these are known as ‘tears of joy’ and enhance the unique Kaltbach flavour. Emmi Kaltbach Le Gruyère and Kaltbach Emmentaler can be enjoyed either on their own or in a wide range of delicious recipes. Always look for the Kaltbach label as our guarantee of quality. Please visit our website at www.emmi-kaltbach.ch.

Gold Award Winner for Best Swiss Cheese – Nantwich 2007 & 2008

German / Austrian & Swiss Cheeses



Cambozola



Le Gruyère



Tête de Moine



Swiss Emmentaler

German / Austrian Cheeses

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
GE045	Cambozola	All	2.2kg		ss		✓	
GE055	Cambozola	All	150g		ss		✓	
GE064	Smoked – <i>log</i>	All	2kg		ss		✓	
GE066	Smoked – <i>log</i>	All	454g		ss		✓	
GE080	Tilsiter – <i>block</i>	All	3kg		f			

Swiss Cheeses

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
SW008	Appenzell – Surchoix – <i>whole</i> – AOC	South	7kg	✓	f			
SW001	Appenzell 1/4	All	1.5kg	✓	f			
SW125	Emmentaler 1/8 – Kaltbach – AOC	South	10kg	✓	f			✓
SW573	Emmentaler Cave Aged – Kaltbach – AOC	South	3.2kg	✓	f			✓
SW010	Emmentaler King Cut – AOC	All	3.5kg	✓	f			
SW060	Fondue Mix	All	400g		s			
SW140	Le Gruyère – wheel – Kaltbach – AOC	South	35kg	✓	f			
SW572	Le Gruyère 1/4 – Kaltbach – AOC	South	8.5kg	✓	f			
SW150	Le Gruyère 1/4 – <i>mild</i> – AOC	to order	9kg	✓	f		✓	
SW012	Le Gruyère Cave Aged – Kaltbach – AOC	All	2.5kg	✓	f			
SW020	Le Gruyère King Cut – AOC	All	2.3kg	✓	f			
SW048	Raclette	South	6kg	✓	ss	w	✓	
SW050	Tête De Moine – AOC	All	900g	✓	f			
SW579	Vacherin Fribourgeois – <i>wheel</i> – AOC	to order	7.5kg		f			



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Dutch & Scandinavian Cheeses



Danish Blue



Gjetost



Old Amsterdam



Jarlsberg

Dutch Cheeses

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
DU010	Edam – <i>ball</i>	All	2kg		f	wa		
DU020	Edam – <i>catering block – rindless</i>	All	3.7kg		f			
DU146	Edam – <i>loaf</i>	All	2.7kg		f	wa		
DU059	Gouda 1/4 18 month	All	2.5kg		f			
DU052	Gouda Cumin	All	4kg		f	wa		
DU037	Gouda Extra Mature 18 month	South	10.5kg		f			✓
DU030	Gouda Young	All	4.5kg		f	wa		
DU160	Maasdam	South	12kg		f			
DU070	Old Amsterdam	All	2.5kg		f	wa		
DU005	Tweeny Gouda – <i>goats' milk</i>	South	4kg		f			

Scandinavian Cheeses

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
SN019	Danish Blue	All	3.1kg		f		✓	
SN024	Danish Mozzarella	All	200g		ss			
SN001	Danish White Salad Cheese	All	4kg		f		✓	
SN063	Gjetost	All	1kg		f		✓	
SN065	Gjetost	All	250g		f		✓	
SN069	Gjetost Ekte	All	500g		f		✓	
SN037	Havarti – <i>block</i>	All	4kg		f		✓	
SN045	Jarlsberg – <i>block</i>	South	10kg		f			
SN053	Jarlsberg – <i>wheel</i>	South	10kg		f			
SN043	Jarlsberg 1/4	All	2.5kg		f			
SN017	Mediterranean Style Salad Cheese – tin	All	500g		f		✓	
SN055	Mozzarella – <i>block</i>	All	2.3kg		ss		✓	

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Small Portions



Croxton Manor®



Butler's Secret® Mature Cheddar



Boursin



Président Camembert

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
IP113	Babybel Cheddar – <i>mini</i>	to order	96x20g		f	wa	✓	
IP051	Babybel Mini – <i>case</i>	All	96x20g		f	wa	✓	
IP053	Babybel Mini – <i>individual nets</i>	All	6x20g		f	wa	✓	
IP055	Bel Paese Crema	All	24x25g		s			
IT121	Bel Paese Crema	All	2x28g		s			
IP063	Boursin Garlic	All	30x17g		s		✓	
IP003	Bresse Bleu	All	108x30g		s			
IP067	Butler's Secret® Cheddar 14 month – <i>mature</i>	All	200x20g		f			
FC443	Camembert – President	All	8x30g		s		✓	
IP071	Cantadou – garlic & herb	to order	36x17g		s		✓	
IR094	Cashel Blue	to order	8x175g		ss		✓	
SS199	Cheddar – mature – Quickes	All	150g		f			
IP001	Cheddar Chuckles – mellow & tasty	to order	100x20g		f		✓	
DC006	Cornish Clotted Cream – Rodda's – AOC	to order	250x21g				✓	
DC069	Cornish Clotted Cream – Rodda's – AOC	to order	250x15g				✓	
IP023	Croxton Manor® Cheddar 4 month – <i>mild</i>	All	40x20g		f			
IP083	Croxton Manor® Cheddar 4 month – <i>mild</i>	All	200x20g		f			
IP093	Croxton Manor® Double Gloucester	All	200x20g		f			
IP085	Croxton Manor® Red Leicester	All	200x20g		f			
IP025	Croxton Manor® Selection Cheddar, Red Leicester, Double Gloucester	All	40x20g		f			
IP087	Dairylea	All	60 x 20g		s			
IP091	Danish Blue Mini – Arla	All	15x18g		f		✓	
IP097	Edam Stick	All	40x20g		f			
GE114	German Smoked Mini	South	12x76g		s			
IP103	German Smoked Mini	All	50x20g		ss			
IP109	Laughing Cow	All	80x17g		s			
IP079	Laughing Cow Cheez Dippers	All	3x40x35g		s			
FC535	Laughing Cow Light	All	8x17g		s			
FC533	Laughing Cow Spread	All	8x17g		s			
IP117	Nouvelle Vache	All	48x140g		s			
IP119	Philadelphia	All	24x16g		s		✓	
IP111	Philadelphia Light	All	24x16g		s		✓	
IP125	Port Salut Mini	All	40x20g		ss		✓	
FE013	Roquefort Societé – AOC – <i>portions</i>	All	100g		ss			
IP143	St. Moret	All	144x16g		s		✓	



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Wedges & Slices



Cheese Wedges

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
SN025	Danish Blue	All	100g		ss		✓	
IT823	Dolcelatte – Galbani	All	150g		ss		✓	
SS171	Cheddar – Ilchester Farmhouse	South	200g		f		✓	
EC675	Paneer	All	10x220g		ss		✓	
IP123	Port Salut	South	8x185g		ss		✓	
SS087	Quickes Mild Cheddar 3 month	South	150g		ss			
SS197	Quickes Red Leicester	South	150g		f			
SS201	Quickes Smoked Cheddar	South	150g		f			
FE071	Roquefort – ewes' milk	South	100g	✓	ss			
EB079	Stilton – wrapped wedge – Cropwell Bishop	All	142g		f		✓	

We are able to wedge many other cheeses in-house to meet most requirements, ranging from 30g to 300g, which is extremely useful for banquetting and event catering. A minimum order quantity applies and we require forward orders as all wedges are produced to order.

Cheese Slices

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EC365	Burger Slices – Kerry Maid	South	1.4kg		ss		✓	
EN071S30F3	Croxton Manor® Cheddar	South	100x30g		f		✓	
DU148	Edam	All	50x20g		ss		✓	
SW568	Emmental	All	50x20g		f		✓	
FC185	Emmental	South	125g		f		✓	
IP043	Emmental – President	South	200g		f		✓	
DU154	Gouda	South	5x30g		f		✓	
SN050	Jarlsberg	South	160g		f		✓	
EN103S30F3	Monterey Jack	All	100x30g		f		✓	
DU158	Leerdammer	South	200g		f		✓	
DU087	Leerdammer Light	South	200g		f		✓	
FC521S20P3	Juraregal	All	100x20g		f		✓	
IP127	Port Salut	South	10x120g		ss		✓	

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Cottage Cheese 2kg



*Cottage cheese has a clean lactic flavour with a characteristically large curd and a creamy tasting dressing. Ideal for Jacket Potatoes and salads.
Fat level of 5%*

Full Fat Soft Cheese 2kg



*Full Fat Soft cheese has a smooth consistency and is similar to the Low Fat Soft but the higher fat dressing gives a fuller flavour.
Fat level 20%*

Crème Fraiche 2kg



At 19% Fat, a lighter and healthier alternative to the French 30% version. Perfect for sauces or just poured over fresh fruit.

Low Fat Soft Cheese 2kg



*Healthy alternative to full fat soft, smooth and spreadable, ideal as an economical low fat spread for sandwiches.
Fat level of 5%*

Set Soured Cream 2kg



*A beautiful, thick creamy product superb for dips, stroganoffs, soups and mexican cuisine.
Fat level 18%*

Irish Hunter Soft Cheese 2kg



*A soft cheese, ideal for dessert toppings, sweet and savoury sauces.
Fat level 28%*

American Style Cream Cheese 2kg



*A sumptuous, rich cream cheese, perfect for both savoury and sweet dishes.
Fat level 32%*



Cheese Cellar

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Shaved, Crumbed & Grated



Shaved Parmesan Reggiano



Croxton Manor® Cheddar



Gruyère



Set Soured Cream (p 45)

Shaved Cheese

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EN139SH	Butler's Secret cheddar	All	3kg				✓	
IT056	Grana padano – PDO	All	1kg	✓				
IT106	Italian Vegetarian	All	1kg				✓	
IT223	Italian Vegetarian	All	2kg				✓	
IT695	Parmesan Reggiano	All	1kg					

Crumbed Cheese

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EB167	Stilton – Long Clawson	All	5kg bag				✓	

Fresh Grated Cheese

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
EN131G	Croxton Manor® Cheddar 4 month – <i>mild</i>	All	2kg bag				✓	
EN127G	Croxton Manor® Cheddar mature	All	2kg bag				✓	
FC491G	Emmental	All	2kg bag					
IT077G1	Grana Padano – 17 month – PDO	All	1kg bag					
IT050	Italian Style Powder	All	1kg bag				✓	
EN123MIX	Mexi Mix – Red Leicester, Cheddar & Mozzarella	All	2kg bag					
IT831	Mozzarella	All	2kg bag					
IT799	Parmesan Reggiano – 24 month	All	1kg bag					
IT837	Pizza Mix – Cheddar & Mozzarella	All	2kg bag					
EN123G	Red Leicester	South	2kg bag					
IT067G	Regato	South	2kg bag					



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Also available in 200g tubs and individual portion packs

[†]Source: Nielsen 2008

Soft Cheeses



Cantadou



American Style Cream Cheese



Ricotta



Crème Fraîche

(portions page 37)

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
DS031	American Style Cream Cheese – Compsey	All	2kg		s		✓	
FC079	Boursin Spread	South	1kg		s		✓	
DS029	Cantadou – <i>garlic & herb</i>	to order	1.25kg		s		✓	
DS005	Cantadou – <i>horseradish</i>	to order	1.25kg		s			
DS035	Cottage Cheese – Compsey	All	2kg		s		✓	
DS043	Fromage Frais 0% – Battu	South	500ml		s		✓	
DS045	Fromage Frais 40% – Battu	All	5 ltr		s		✓	
DS033	Full Fat Cream Cheese – Compsey	All	2kg		s		✓	
DS037	Irish Hunter – full fat – Compsey	All	2kg		s		✓	
DS053	Soft Cheese – low fat – Compsey	All	2kg		s		✓	
DS039	Luxury Cream Cheese – Compsey	South	2kg		s		✓	
DS021	Philadelphia	All	1.65kg		s		✓	
DS025	Philadelphia	All	10kg		s		✓	
DS055	Philadelphia	All	200g		s		✓	
IP119	Philadelphia	All	24x16g		s		✓	
DS019	Philadelphia Light	All	1.65kg		s		✓	
DS023	Philadelphia Light	All	10kg		s		✓	
DS051	Philadelphia Light	All	200g		s		✓	
IP111	Philadelphia Light	All	24x16g		s		✓	
IT305	Ricotta – Brescialat	South	1.5kg		s			
IT645	Ricotta – Buffalo	South	250g		s			
IT076	Ricotta – Galbani	All	250g		s		✓	
IT089	Ricotta – Galbani	All	1.5kg		s		✓	
IT197	Ricotta – Galbani	South	2x5kg		s		✓	
IT620	Ricotta – <i>Organic</i> – Castelli	South	250g		s			



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Creams & Yoghurts



Clotted Cornish Cream – Rodda's



Greek Yoghurt



Fruit Yoghurt



Mascarpone

Creams

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
IT031	Mascarpone	All	250g				✓	
IT033	Mascarpone – Galbani	All	2kg				✓	
IT029	Mascarpone – Galbani	All	500g				✓	
DC033	Cornish Clotted Cream – Rodda's – AOC	All	907g				✓	
DC023	Cornish Clotted Cream – Rodda's – AOC	All	227g				✓	
DC006	Cornish Clotted Cream – Rodda's – AOC	to order	250x21g				✓	
DC069	Cornish Clotted Cream – Rodda's – AOC	to order	250x15g				✓	
DC027	Clotted Cream – Blackmore Vale	All	250x15g				✓	
DC031	Cream – Calvados	South	1.5 ltr				✓	
DC049	Crème Fraîche – Compsey	All	2kg				✓	
DC039	Crème Fraîche – Montebourg	All	1kg				✓	
DC043	Crème Fraîche – Montebourg	All	5 ltr				✓	
DC053	Crème Fraîche 30%	South	20cl				✓	
DS003	Fromage Frais	South	1kg				✓	
IT300	Mascarpone	All	2kg				✓	
DC059	Soured Cream – set – Compsey	All	2kg				✓	

Yoghurts

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
DY005	Fruit Yoghurt – <i>assorted – glass jars</i> – Peupliers	All	12 jars				✓	
DY009	Greek – Kolios	All	1kg				✓	
DY011	Greek – Kolios	South	5kg				✓	
DY015	Greek – Total	South	200g				✓	
DY085	Greek Style – BV Dairy	South	5 ltr				✓	
DY087	Greek Style – Rainy Lanes	All	5 ltr				✓	
DY089	Natural Set – Rainy Lanes	All	5 ltr				✓	
DY003	Natural Yoghurt – <i>glass jars</i> – Peupliers	South	12 jars				✓	
DY016	Natural Yoghurt – Low Fat	South	5kg				✓	

Spread the word

Wonderfully creamy British butter

Croxtan Manor[®] butter is made with fresh milk from British cows, raised and nurtured according to strict quality standards.

But it takes more than top quality British milk to make a superior butter like this. Skilled professionals with a passion for making delicious butter are essential. Despite technological advances in the creamery, the process is very much hands-on and the expert team meticulously control the salt, moisture and fat content.

Available in salted and unsalted varieties, Croxtan Manor[®] butter is the perfect choice for all your foodservice needs. From pastries through to savoury, Croxtan Manor[®] can provide the ideal flavour to compliment and enhance your dishes.




Croxtan Manor

www.croxtanmanor.co.uk



Butter



Croxton Manor



Lescure



Président



Eclairé

British

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
DB063	Butter Block – <i>unsalted</i>	All	25kg		f		✓	
DB091	Clarified	All	3kg		s		✓	
DB089	Croxton Manor® – <i>salted</i>	All	40x250g		f		✓	
DB083	Croxton Manor® – <i>unsalted</i>	All	40x250g		f		✓	
DB123	Longley Butter Roll – <i>salted</i>	All	10x250g		f		✓	
DB101	Longman's – <i>salted</i>	South	25kg		f		✓	
DB039	Longman's Farmhouse	All	250g		f		✓	✓
DB079	Lurpak	South	6x2kg		f		✓	
DB043	Netherend Butter – <i>salted</i>	South	100x30g		f		✓	
DB045	Netherend Butter – <i>unsalted</i>	All	100x30g		f		✓	
DB061	Wyke Farm Butter	to order	250g		f		✓	

French

product code	description	stocked at	weight	unpast.	texture	rind	veg	art
DB073	Eclairé – demisel – AOC	All	100x30g		f			
DB095	Eclairé – <i>unsalted</i> – AOC	All	100x30g		f			
DB077	Isigny – <i>unsalted</i> – AOC	All	48x25g		f			
DB115	Lescure – demi-sel – roll – AOC	All	20x250g		f			
DB001	Lescure – sea salt – <i>block</i> – AOC	to order	20x250g		f			
DB121	Lescure – <i>unsalted</i> – <i>block</i> – AOC	All	25kg		f			
DB119	Lescure – <i>unsalted</i> – <i>brick</i> – AOC	All	40x250g		f			
DB117	Lescure – <i>unsalted</i> – <i>roll</i> – AOC	All	20x250g		f			
DB113	Lescure Patisserie – AOC	All	10x1kg		f			
DB105	Lescure Portions – <i>unsalted</i> – <i>foil wrap</i> – AOC	All	100x10g		f			
DB147	Président – <i>foil</i>	South	125x6x8g		f			
DB085	Président – portions – <i>unsalted</i>	South	100x10g		f			

Equipment

product code	description	stocked at	size	unpast.	texture	rind	veg	art
AC043	Cheese Cutting Board – Handee	All						
AC047	Cheese Wires	All	12x60cm					
AC049	Cheese Wires	All	12x90cm					
AC037	Cheese Wires <i>with handles</i>	All	12x90cm					
AC065	Girolle Cutter	South						
ZZG005	Silicon Paper 400mmx600mm	South	c/500					
AC076	Straw Mats	All						